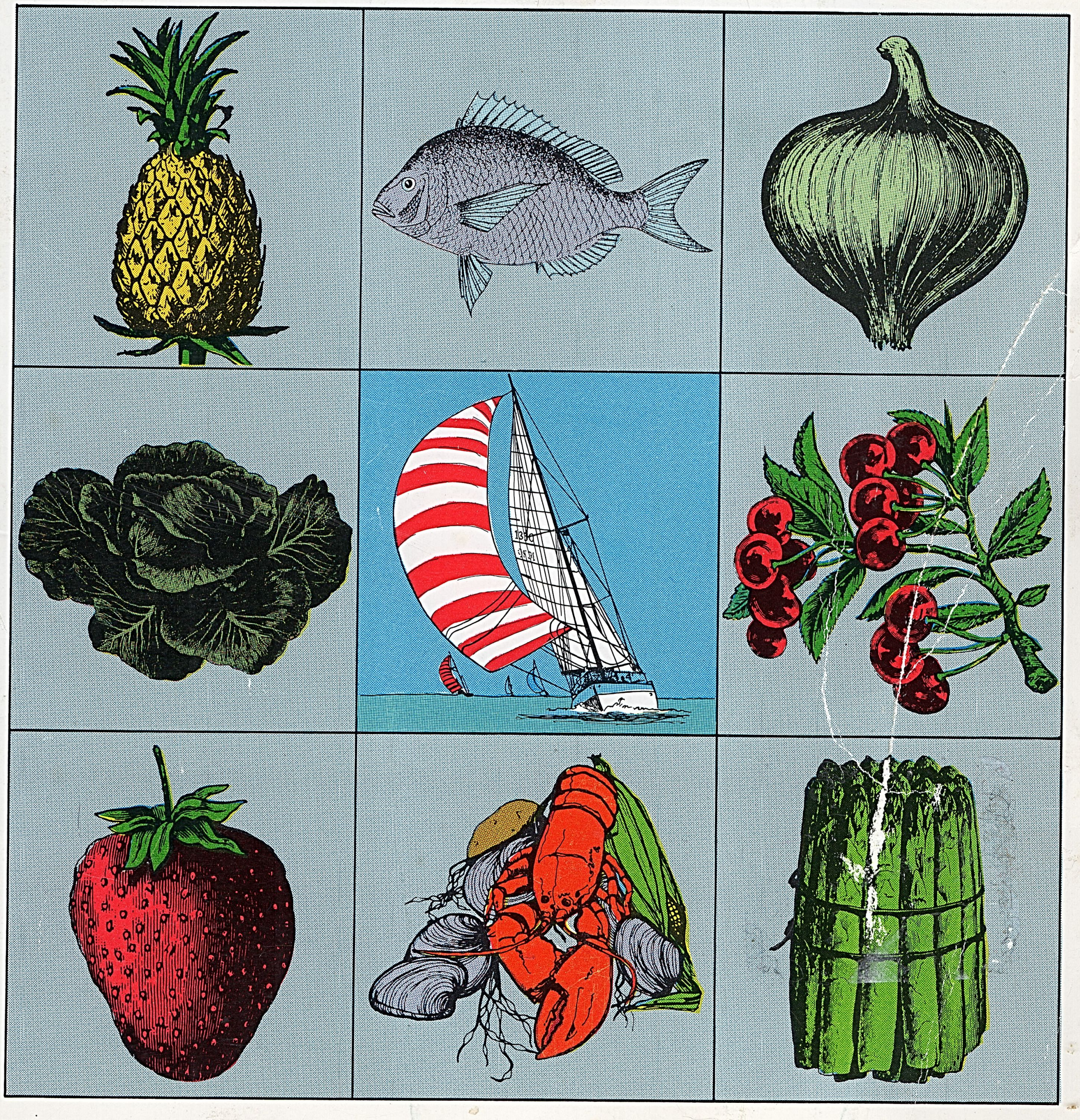
a taste of NEWPORT

favorite recipes from Newport's finest restaurants

*A guide to 15 of Newport's finest restaurants . . .
plus more than 100 of their most popular recipes.*



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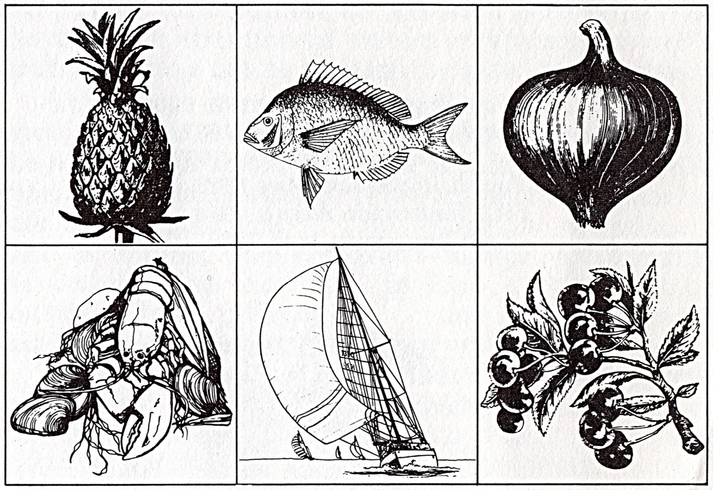

favorite recipes from Newport's finest restaurants

Written by Gillian Drake

Compiled by Gillian Drake
and Jeff & Mary Miller

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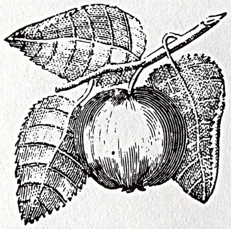

"A Taste of Newport"
written and designed by Gillian Drake

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Introduction

For its size, Newport has a wealth of fine restaurants, ranging from sophisticated to casual, and catering to many different tastes, styles and purses. One purpose of this book is to bring these establishments to the attention of visitors to Newport, as well as local residents, who may not be too familiar with their existence.

These days it can cost a small fortune to find, by trial and error, new restaurants where you feel on the same wavelength as the owners and chefs. Our hope is that this book will help to cut short the experimentation. However, no attempt has been made to rate these restaurants . . . we follow the old adage "one man's meat is another man's poison"—though not literally, we hope! We describe the restaurant, its food, clientele, atmosphere, and general culinary philosophy . . . and let you make up your *own* mind which restaurants sound like your kind of place.

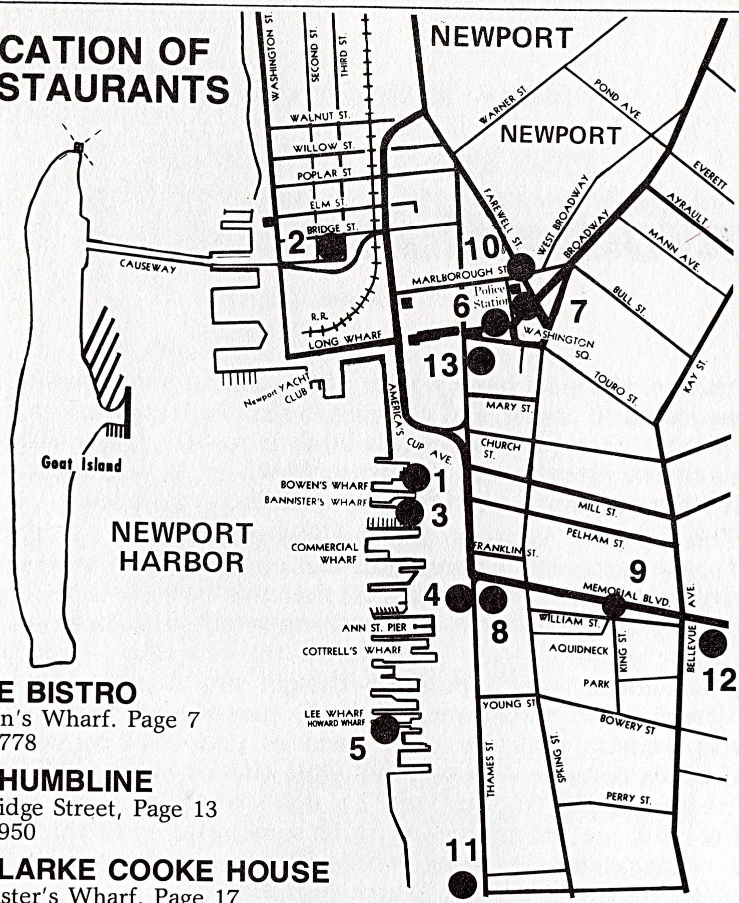
We should like to point out that many of the recipes appearing in this book are special dishes which some restaurants might serve only occasionally—in other words, don't expect to find every recipe on the menu when you arrive for dinner.

When you visit one of the restaurants included in this book, please let the owners and managers know that you read about them in A Taste of Newport. They will appreciate hearing your comments.

Each restaurant featured in this book offers something special, something the owners take great pride in . . . it might be fresh seafood, a spectacular view, historic surroundings, Continental cuisine, or a lively ambiance. Try them all, you'll find something to enjoy at each one of them.

G.H.D.

LOCATION OF RESTAURANTS


NEWPORT
NEWPORT
NEWPORT HARBOR
Goat Island
CAUSEWAY
Newport YACHT CLUB
WASHINGTON ST.
SECOND ST.
THIRD ST.
WALNUT ST.
WILLOW ST.
POPLAR ST.
ELM ST.
BRIDGE ST.
R.R.
LONG WHARF
WARNER ST.
POND AVE.
EVERETT
FAREWELL ST.
WEST BROADWAY
BROADWAY
AYRAULT
MANN AVE.
BULL ST.
MARLBOROUGH ST.
Police Station
WASHINGTON SQ.
TOURO ST.
KAY ST.
AMERICA'S CUP AVE.
MARY ST.
CHURCH ST.
BOWEN'S WHARF
BANNISTER'S WHARF
MILL ST.
PELHAM ST.
COMMERCIAL WHARF
FRANKLIN ST.
MEMORIAL BLVD.
AVE.
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WILLIAM ST.
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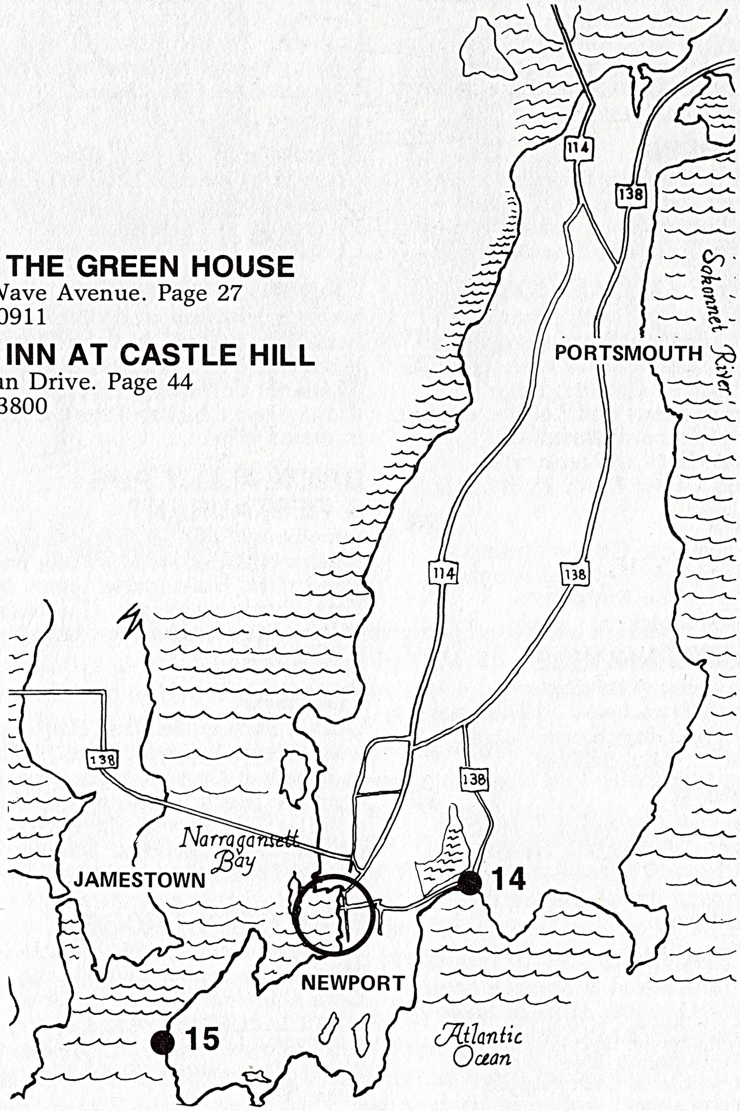
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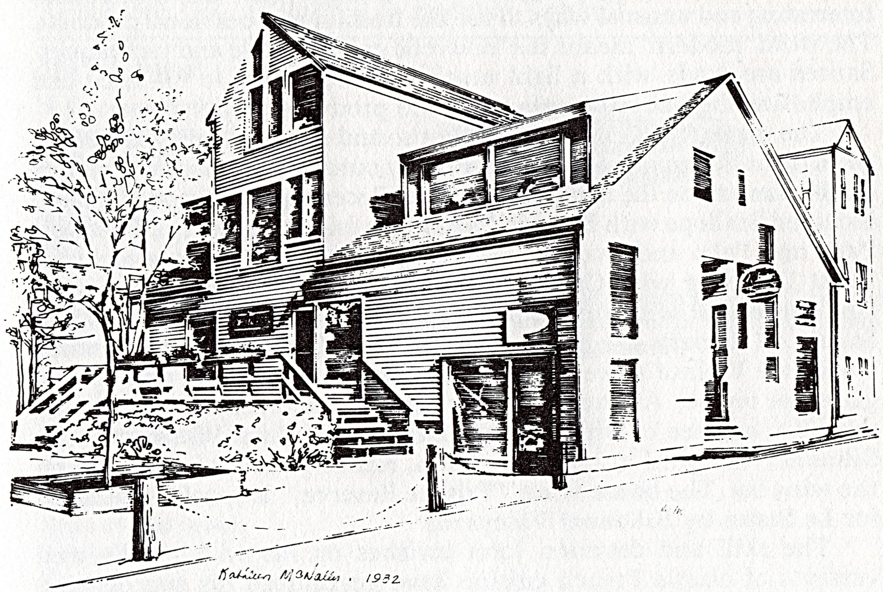


Le Bistro

John and Mary Philcox opened the original **Le Bistro** amongst modest surroundings at 250 Thames Street in 1974. In six years their popular restaurant had outgrown its premises and so they moved to a new and very different location in Bowen's Wharf in 1980. The tall wooden building is modern and interestingly designed inside. Climbing the winding stairs on entering, the impression one gets is of different shaped spaces divided by wooden beams and open-tread stairs, reaching on up to the bar at the top, a relaxing and informal area affording a superb view of the harbor and activity of the wharf below. Le Bistro is divided into two distinct sections—upstairs is the bar where lunch and daily specials are served continuously all day from 11:30 a.m. to 11:00 p.m., while downstairs on the main floor lunch and dinner are served daily during specific hours.

The son of a diplomat, John lived in Paris from the age of 10 until he was 18 and became such a fan of French cuisine that he developed a passion for cooking. During a stint in the Navy, he studied the theory of the great French chefs and resolved to one day open his own restaurant. The result is an uncompromisingly authentic "bistro", from the Kir aperitif to the crusty French bread served with sweet butter. "Although I describe the menu as 'modern French' ", explains John, tall, bearded and amiable, "I really don't think of it as French in an ethnic sense. My gastronomic background is French and many of my dishes are traditional French 'standards'. My main intent is to find interesting and unusual ways to use the freshest and best local products. The word 'modern' means the 'nouvelle cuisine' style and techniques. Sauces are made with a light touch and are meant to enhance and emphasize the natural goodness of the products used."

The menu changes every month or so and consists of maybe a dozen main dishes, many of which could easily outdo the creations of stylish establishments on the banks of the Seine. Recent appetizers on the menu included Scallops with Beets in Pastry (see following recipe), Pheasant Pate, and Palm and Avocado with Roquefort; main courses included Roast Duckling with Cranberries, Salmon in Champagne Sabayon, Chicken Breast with Apples and Port, and Veal Kidneys in Mustard Sauce. All desserts are homemade and include Le Bistro's renowned Chocolate Walnut Cake made with brandy butter filling and apricot glaze (see recipe). An excellent selection of French wines dominate the wine list, a dozen of which are available by the glass. Wines from the Sakonnet Vineyard in Little Compton, Rhode Island, also feature on the wine list. The house wine, "Private Reserve," is specially blended for Le Bistro by Sakonnet Vineyards.

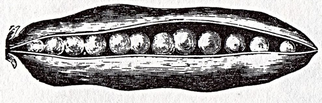
The skill and devotion John lavishes on his widely-acclaimed versions of classic French cuisine have guaranteed his success as a restaurateur and established Le Bistro's reputation as a shining star amongst Newport's many fine restaurants.

LE BISTRO
Bowen's Wharf, Newport
(401) 849-7778

Open: 11:30 a.m. to 11:00 p.m., seven days a week
Closed: Thanksgiving and Christmas
Lunch: 11:30 a.m. to 11:00 p.m.
Dinner: 6:00 to 10:00 p.m.
Late Supper: served all day to 11:00 p.m.
Brunch: 11:30 a.m. to 2:30 p.m.
Seats: 85
Children's portions: not available
Separate Bar: 11:30 a.m. to 1:00 a.m.
Reservations: advised
Credit Cards: American Express, Mastercard, Visa, Diner's Club, Carte Blanche
Parking: on Bowen's Wharf, one hour free with validation, before 6 p.m.

TERRINE DE LEGUMES (Vegetable Terrine)

The vegetables:



¼ lb. green beans
6 artichoke hearts
¾ lb. carrots
¾ lb. peas
Grape vine leaves
Salt

Trim the beans, peel the carrots, and trim the artichoke hearts. Cook the vegetables, except the peas, separately in salted water until just barely done. Do not cook the peas yet. Everything will cook again later.

The ham filling:

10 oz. ham
½ cup peanut oil
Juice of one lemon
1 egg white
4 g. salt
2 g. pepper

Trim the ham carefully and cut into small dice. Put it in the food processor with the egg white, salt and pepper. Puree it and gradually add the lemon juice and oil.

The fresh tomato sauce:

1 lb. tomatoes
1 teaspoon tomato paste
Salt and pepper
1½ tablespoons wine vinegar
¼ cup olive oil
Tarragon, parsley

The tomatoes must be very ripe and fresh. Peel them and remove the seeds and juice. Puree the pulp in the food processor or blender. Beat in the tomato paste, then slowly beat in the vinegar and oil. Season with salt, pepper, tarragon and parsley.

Assembling the terrine:

Choose a mold about 10" x 3" x 3" and line the bottom and sides with the grape leaves. Start by putting a thin layer of the ham filling on the bottom, then a layer of carrots, then successive layers of beans, artichokes, and peas, each separated by a layer of the ham filling. Cover the top with grape leaves. Cover the mold and place it in a shallow pan of water in the oven. Bake at 350 degrees F. for about 30 minutes. Then let it cool and refrigerate overnight.

Unmold the terrine and cut into slices. Serve on chilled plates with the chilled sauce.

FEUILLETTE DE ST. JACQUES aux Betteraves Rouges

(Scallops with beets in pastry)

Le Bistro Newport

For 4 servings as appetizers:

1 lb. puff pastry
1¼ lb. scallops
4 tablespoons butter
1 fresh raw beet
1½ cups heavy cream
Salt and pepper

Use your favorite recipe for puff pastry or buy it frozen in sheets. In either case, give it a final turn and roll it out to about ¼" thick. Cut into the shape of four scallop shells (both parts). Brush with egg glaze (one egg beaten with one tablespoon of water) and bake for about ten minutes at 450 degrees. When the pastry shells are done, keep them warm while you cook the scallops.

Cut the raw beet into fine julienne strips, about the size of matchsticks. Heat 2 tablespoons of butter in a saute pan and cook the beets for one minute. Then add the scallops and toss them with the beets until they just begin to cook. Add the cream and cook over high heat, boiling to reduce, and cooking the scallops at the same time. In one or two minutes, the scallops should be done and the cream should be fairly thick. If the scallops are done before the cream, remove them and finish the sauce, putting the scallops back in to reheat at the end. When the cream is slightly thickened, season with salt and pepper and swirl in the remaining 2 tablespoons of butter which will complete the thickening of the sauce. Now split the pastry shells in half, pour on the scallops in sauce, and replace the top half of the shells. A garnish of fresh parsley sets off the brilliant beet-colored cream sauce.

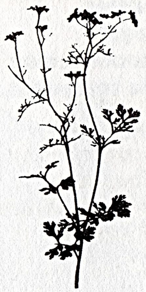
SALMON IN CHAMPAGNE SABAYON Serves 4

2 lb. salmon
2 tablespoons butter
1 tomato, peeled, seeded and chopped
1 sprig of chervil (or parsley)
¾ cup Hollandaise sauce
1 cup Champagne
¼ cup whipped cream

If possible, obtain a boneless filet of salmon. Cut into four thin slices (called scallops or escalopes). Cook the slices of salmon in a saute pan in the butter until just done. Remove and keep hot. Pour off the cooking butter. Pour in the Champagne and reduce to half. Add the Hollandaise, tomatoes and chervil, then stir in the whipped cream. Pour the sauce around the salmon slices on a heated platter. Serve with the remaining Champagne.

ROGNONS DE VEAU FLAMBES A L'ARMAGNAC

(Veal kidneys with Armagnac)



Per person:

2 veal kidneys
¼ cup Armagnac
½ cup Madeira
2 tablespoons heavy cream
1 tablespoon butter
1 tablespoon Dijon mustard
Fine herbes: parsley, chives, chervil, basil, tarragon
Salt and pepper

Choose a pan that will just hold the kidneys comfortably. Saute them over a moderately high flame until just barely done. They should still be quite pink and juicy on the inside. Remove the kidneys to a plate and keep in a warm place to rest a few minutes while you make the sauce.

Pour in the Armagnac and ignite. When the flames go out, add the Madeira and reduce by two thirds. Then add the cream and reduce again, boiling until slightly thickened. Now slice the kidneys and return them to the sauce, along with any juice which has dripped out of them. Add the butter, mustard and herbs. Heat gently, being careful not to overcook the kidneys. Season with salt and pepper, and serve right from the pan.

ROAST RACK OF LAMB WITH ROSE CHAMPAGNE Serves 2

1 rack of lamb
½ cup finely diced ham or prociutto
½ cup rose Champagne
Rosemary
Salt and pepper
2 tablespoons butter

To prepare the rack for roasting, remove the back bone and the outer layer of fat. Then carve the fat away from the last two inches of the rib bones. Thus you are left with the rib eye, surrounded by a thin layer of fat, with the rib bones still attached. Choose a small heavy roasting pan which will just comfortably hold the meat. Rub the meat with a pinch of rosemary and roast at 450 degrees F for 20 – 25 minutes, according to your taste. Remove the rack from the pan and let it rest in a warm place for 15 minutes before you carve it. In the meantime make the sauce.

Pour the grease out of the pan and add the ham and a pinch of rosemary. Saute on moderately high heat for one minute and then add the Champagne. Stir with a wooden spoon to deglaze the pan and boil it for a minute or two to reduce and concentrate the flavors. Season to taste with salt and pepper and swirl in the butter to thicken the sauce. Carve the rack into six chops and pour the sauce over. Accompany it with green beans and of course the rest of the Champagne.

PEAR SHERBET

Serves six

2 cups water
1 cup sugar
1 tablespoon lemon juice
½ vanilla bean, split lengthwise
6 medium-sized pears
1 egg white, beaten
Pear brandy (Eau-de-Vie de Poire)

Bring the water to a boil with the sugar, lemon juice, and vanilla. Peel the pears, cut them in half and remove the cores. Poach them in the syrup until soft. Then remove the pears and puree them. Reduce the poaching syrup to one cup and add to the pureed pears. Chill thoroughly. Just before freezing, stir in the beaten egg white. Then freeze in whatever contraption you like. To serve, garnish each dish with a small slice of poached pear which you reserved for this purpose, and top with one tablespoon of pear brandy.

CHOCOLATE WALNUT CAKE

The cake:

3 large eggs
1½ cups sugar
1/8 teaspoon salt
2 teaspoons vanilla extract
1½ cups flour
2 teaspoons baking powder
1½ cups heavy cream
4 oz. walnuts, pulverized in a processor

Beat the sugar and eggs together until thick and pale, then beat in the salt and vanilla. In another bowl, whip the cream until firm but soft. Now sift the flour and baking powder together and gently fold into the eggs, then fold in the whipped cream and nuts.

Turn the mixture into two buttered and floured 9 inch cake pans. Bake at 350 degrees F. until done, about 25 minutes. Let cool for ten minutes, then unmold onto a rack.

Brandy butter filling:

1 egg
3 tablespoons Cognac or brandy
2 tablespoons butter
½ tablespoon cornstarch
1 cup sugar
3 tablespoons butter

Beat together the egg, 2 tablespoons butter, brandy, cornstarch, and sugar. Boil for 2 minutes to cook the starch, then stir in the 3 tablespoons butter.

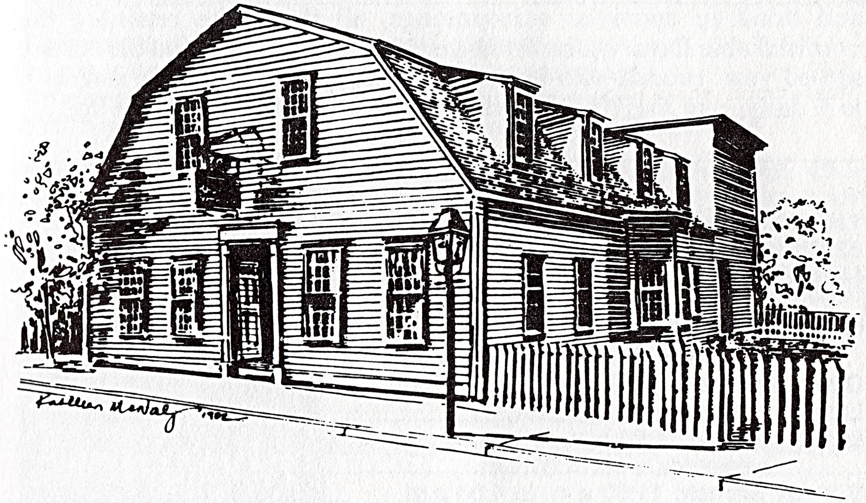
Chocolate butter cream:

½ cup sugar
2½ tablespoons water
4 egg yolks
½ cup butter, soft, cut into pieces
3 oz. sweet chocolate, melted

Boil the sugar with the water until it reaches 250 degrees F. Meanwhile, whip the egg yolks until thick. Then dribble the boiling syrup into the egg yolks, beating constantly. Continue beating until cool. Then add the butter and chocolate, and beat at low speed 5 more minutes.

Assembling the cake:

Spread the brandy butter over the top of one of the cakes and place the second layer on top. Then strain some apricot preserves and cook for a few seconds in a small pan. Spread this apricot glaze around the sides of the cake, and coat the sides with crushed walnuts. Top with chocolate butter cream.



Rhumbline

The Rhumbline is the only restaurant/tavern located in the historic Point section of Newport. Here, Colonial clapboard buildings painted muted shades of green and blue, red and brown, line quiet gaslit streets and transport one back to the time of the old 18th century port. The Rhumbline is an integral part of its surroundings, and it is with an element of pleasant surprise that, on entering the restaurant, visitors are welcomed by a tastefully modernized interior with handsome natural pine partitions and fitments. Bare floorboards, hanging plants, terracotta-colored table coverings and crisp white napkins create an unpretentious and comfortable atmosphere which immediately makes guests feel at home.

The Rhumbline has been owned since 1980 by Stephen Giunta, a local lobster fisherman who transformed this local gin mill into a charming setting for contemporary dining. Chef Don Veeck describes the food as "nutritious and delicious—from the basic to gourmet" . . . fresh ingredients predominate, and homemade stocks are used as a base for soups and sauces. The menu is varied and is augmented by innovative daily blackboard items. Specialties include Weinerschnitzel, Stuffed Seafood, Prime Rib, Cream of Mussel Soup (see recipe), Lobster (in season), and a simple but delicious dessert, Chocolate Bread Pudding topped with French ice cream. The wine list contains some fine selections, and—good news for solo wine drinkers—quality imported wines are available by the glass.

The Rhumbline succeeds admirably in its attempt to create a genuinely friendly meeting place where visitors can enjoy excellent food and drink in convivial surroundings, all the while retaining the unmistakable flavor of the Point neighborhood. Lunch and dinner are served year 'round, with brunch on Sundays. Happy Hour is from 4 to 6 daily, and there's live jazz on Friday and Saturday evenings.

THE RHUMBLINE
62 Bridge Street, Newport
(401) 849-6950

Open all year, seven days a week,
except Thanksgiving and Christmas
Open: 11:30 a.m. to 1:00 a.m.
Lunch: 11:30 a.m. to 3:00 p.m.
Dinner: 5:00 to 10:00 p.m.
weekends until 11:00 p.m.
Sunday Brunch: 11:30 a.m. to 4:00 p.m.
Seats: 65
Children's portions: not served
Reservations: off season only
Parking: private lot and off-street parking
Credit cards: Mastercard and Visa

Rhumbline
Restaurant
Tavern

BILLI BI SOUP (Cream of Mussel Soup) Serves 4

2 quarts fresh, cleaned mussels, wild or cultured
¼ cup chopped shallots
1 teaspoon chopped garlic
1 tablespoon chopped parsley
2 cups white wine
2 bay leaves
Salt and pepper to taste
1 or 2 cups light cream
Flour
Butter

Place mussels, garlic, shallots, parsley and wine in a large pot. Steam mussels to open. Strain off liquid and reserve. Remove mussel meats from shells and chop meats coarsely. Return reserved liquid to pot and add 2 or 3 cups or water. Bring to simmer. Add bay leaves.

Make a roux with flour and butter and add to stock to thicken to desired consistency. Add chopped mussels, cream (as much as desired), salt and pepper to taste.

Let the soup simmer for about 20 minutes to develop flavor and cook flour, stirring occasionally to avoid burning bottom of pot.

CLAMS SOUTHSIDE Serves 4

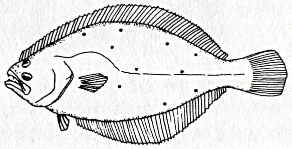
24 littleneck clams
1 large bell pepper, or two small
1 medium-sized onion
8 oz. bacon
Salt and pepper
1 pint sour cream
Grated Parmesan
Worcestershire, Tabasco

Open littlenecks. Arrange the clams on the half shell on a sheet pan. Chop raw bacon into small pieces and cook slowly in a skillet or saute pan to render the fat. When bacon is rendered, pour off excess fat and saute chopped onion and pepper in the remaining fat and bacon. Do not brown.

When peppers, onion and bacon are cooked, add sour cream to make a sauce. Allow to simmer and thicken for a few minutes. Correct seasoning with salt and pepper, Worcestershire sauce and Tabasco. Spoon sauce over the littlenecks on the half shell, dust with grated Parmesan cheese and bake or broil until clams are done.

SOLE BAKED EN CASSEROLE With Clam Sauce Serves 4

2 lbs. fresh sole or flounder filets
12 cherrystone clams
¼ cup chopped onion
2 cloves chopped garlic
1 tablespoon chopped parsley
¼ teaspoon basil
¼ teaspoon thyme
2 bay leaves
White wine
12 freshly-cracked peppercorns, black
Roux as needed



Rinse cherrystone clams in water and place in pot to steam. Add enough water to create a broth. Steam until opened. Remove clams, reserving broth. Remove clams from shells and chop meats coarsely. Pour reserved broth into saucepan, being careful not to add sand and sediment from the steaming process. Add white wine to bring liquid to about 2½ cups.

Add the chopped onion, garlic, basil, bay leaves, parsley, chopped clams, cracked pepper and thyme, and bring to a simmer. Thicken broth with roux and allow to cook for a few minutes.

Divide sole or flounder filets between individual cassseroles and pour sauce over fish. Bake in oven at 425 degrees until fish is done.

PEPPER STEAK INDIENNE

Per person:

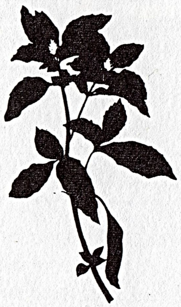
10 - 12 oz. sirloin steak
Freshly-cracked peppercorns, black
2 oz. brown meat sauce, beef or veal
Major Grey's Mango Chutney
2 oz. red wine
2 oz. brandy
Butter

Coat steaks both sides with the cracked peppercorns. Melt butter in a saute pan and allow to heat until butter stops sizzling. Place steaks in pan and saute to desired degree of doneness. Pour off any excess fat accumulated during cooking and flame steaks with brandy. Place steaks on heated platter. Deglaze pan with red wine, allow wine to heat through, then add brown sauce and chutney.

Stir sauce well and allow to thicken to a nice sauce consistency over a moderate flame. Pour sauce over steaks and serve.

VEAL MARENGO

Per person:



4 - 6 oz. veal leg cutlet, lightly pounded
1 jumbo shrimp, peeled, deveined and butterflied
½ cup Italian tomato sauce — your own recipe
1 tablespoon julienne of onion
1 tablespoon julienne of pepper
2 or 3 sliced mushrooms
3 sliced black olives
Olive oil
2 oz. Dry Vermouth
White wine to taste
Flour

Coat the bottom of a saute pan with olive oil and allow to heat. Dust veal slices with flour and brown quickly in heated oil. Remove and hold on the side in a warm place. Using more oil if needed, saute the onion, pepper, mushrooms, olives and shrimp until all are translucent.

Add the tomato sauce to the pan, then the dry vermouth and some white wine if the sauce is too thick. Cook sauce until it reaches a simmer.

Return veal slices to sauce and allow sauce to reach a simmer once again. This dish may be served with either rice or pasta.

AMARETTO CHEESE PIE

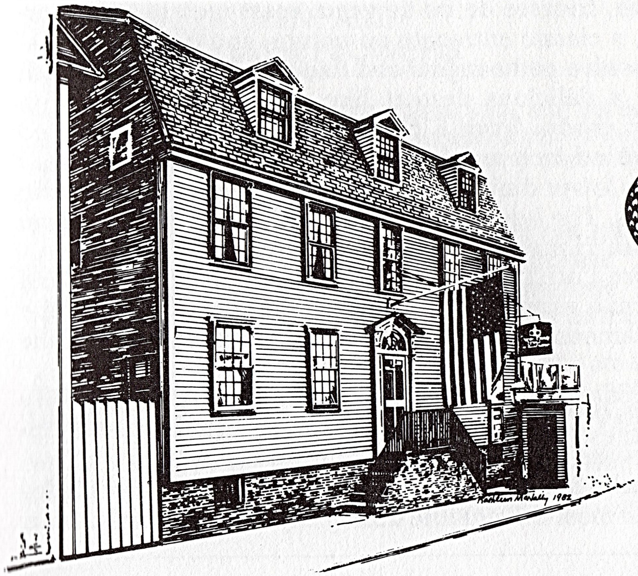
1 lb. cream cheese
5 eggs
1/3 cup sugar
1 - 2 oz. Amaretto liqueur

Topping:
¾ cup sour cream
¼ teaspoon vanilla essense
3 teaspoons sugar

Cream the cream cheese and sugar together until light and fluffy. Add eggs and blend well. Add Amaretto and blend in.

Pour into Pyrex pie dish (9" or 10") and bake at 325 degrees for approximately 40 minutes or until pie rises and center is cooked. Over baking will cause cracking. Remove from oven and allow pie to fall.

Mix the ingredients for the topping. Spread over the top of the pie and return to oven for 5 minutes to set the topping.



Clarke Cooke House

The Clarke Cooke House restaurant is located in an historic three story Colonial manor house on Bannister's Wharf in Newport's bustling waterfront district. The owner, David Warren Ray, restored the building in 1973 and continued to develop Bannister's Wharf, which now includes a marina, twenty stores and ten guest rooms. He is also co-owner of Boston's famed Locke-Ober Cafe.

The elegant candlelit dining rooms, decorated with period antiques, 18th century oil paintings and exquisite table settings, provide a soothing atmosphere for the serious work of sampling the myriad delights of the menu. Old wooden staircases connect the different levels of the dining areas and bare floorboards hint at the rustic origins of this historic old building which now houses one of Newport's most sophisticated dining spots.

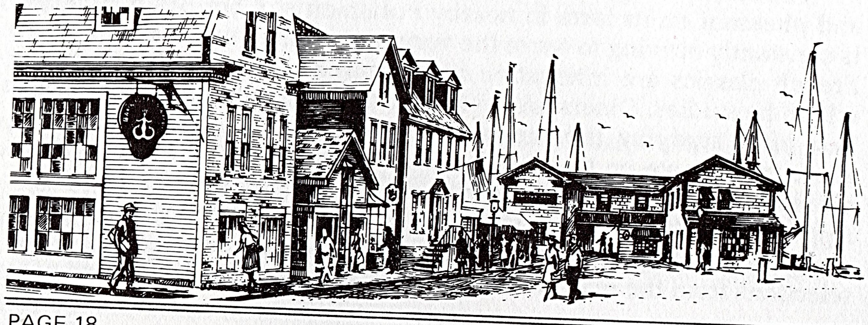
The restaurant grows vegetables and fruits and raises its own lamb and pheasant on its farm in nearby Portsmouth. Chef Brian Halloran is constantly striving to serve the very best—his interpretations of the French classics are innovative and inspired by Roger Verge, under whom he studies. Diners are invariably afflicted with agonizing indecision after studying the menu (in French with English subtitles)—moreover, a note on the dinner menu mentions that the chef will be pleased to prepare any dish you may desire given proper notice. Appetizers include fresh pastas, lobster bisque, carpaccio of lamb, and a smoked salmon salad with caviar egg en cocotte (see recipe); a few selections from the magnificent dinner menu are grilled swordfish with buckwheat fettucine, fricasee de ris de veau, roast rack of lamb persillade (see recipe), a classic entrecote au poivre, and breast of pheasant in cider sauce with a petite ragout and foie gras (see recipe). Finish off the meal with a delicious dessert like crepes Normande with calvados cream, or choose from a cheeseboard of choice imported dessert cheeses. Behind lock and key in an 18th century wine cellar reconstructed in the lower dining room is a fine selection of domestic and European wines. The house wine is specially bottled in Bordeau for the Clarke Cooke House by Andre Quancard

The Candy Store Cafe overlooking the harbor serves lunch and dinner in a less formal atmosphere. Cocktails are also served on the outdoor verandas, famous for their exceptional panoramic views of the waterfront.

At the Clarke Cooke House the standards are high and the quality remarkably consistent. Some idea of the care and creativity that go into the preparation of the food can be gauged by glancing at the following recipes. The Clarke Cooke House well deserves its many accolades and offers one of the most memorable dining experiences in Newport.

THE CLARKE COOKE HOUSE
Bannister's Wharf, Newport
(401) 849-2900

Open: 11:30 a.m. to 1:00 a.m.
Clarke Cooke House: 6:00 to 10:00 p.m., 10:30 weekends and holidays. November through April, Saturdays 6:00 to 10:00 p.m.
Candy Store Cafe: 11:30 a.m. to 1:00 a.m.
Lunch and Supper: May—Oct. 11:30 a.m. to 10:30 p.m. November through April, Wed. Through Sunday, 4:30 to 10:00 p.m.
Sunday Brunch: 11:30 to 3:00 p.m.
Separate Bars: The Candy Store Cafe, the Midway and Skybar, overlooking the Harbor;
The Daisy, a discotheque
Seats: 300
Children's portions: available on request
Reservations: advised
Parking: no private lot, but ample parking nearby
Credit Cards: American Express, Mastercard, Visa



STUFFED ZUCCHINI AND SUMMER SQUASH FLOWERS (Serves four)

Summertime at Clarke Cooke is a busy time, and the weather warms the rich soil of our Portsmouth farm to yield an abundance of fresh summer vegetables and herbs. Here is a light but heartwarming dish with Provencal overtones using our mid-summer harvest.

1 red pepper
1 green pepper
1 zucchini
1 summer squash
2 cloves garlic
1 eggplant
2 tomatoes
¼ cup extra virgin olive oil

Cut young zucchini and summer squash while they are still in flower, preferably from your own garden. Gently remove the stamen, and slice this squash in a fan, using the flower end as a hinge. Make a ratatouille: dice the vegetables to a burnoise, or tiny confetti, and saute in the olive oil, season to taste with salt and pepper. Allow the mixture to cool, then gently stuff the flowers, wrapping the petals around the stuffing. Just before service, steam the flowers for four minutes. Garnish with diced tomato drizzled with olive oil.

ROYAL NOVA SCOTIA SMOKED SALMON SALAD WITH SEVRUGA CAVIAR EGG EN COCOTTE (Serves four)

The smoked salmon served at Clarke Cooke and her sister restaurant Locke-Ober, in Boston, is from Tangiers, Nova Scotia. The Queen of England has also commissioned this smoke house to supply Buckingham Palace. The unique blending of two old world techniques gives this smoked, wild salmon a distinctive and refined flavor.

¾ lb. of smoked salmon
1 head of endive
1 leek
½ cup olive oil
1 tbsp. good cider vinegar
1 oz. Sevruga caviar
1 bunch chives
4 eggs and 4 cocotte molds
1 tbsp. butter

Beurre Blanc:

¼ cup dry white wine
1 shallot, minced
1 tsp. cider vinegar
Juice of 1 lemon
½ cup heavy cream
¾ lb. butter

First, make the beurre blanc and set aside, in a warm place, until service. Over a medium heat, in a heavy sauce pan, reduce the lemon juice, cider vinegar, shallot and white wine by half. Cut the butter into small pieces, and over a low heat, slowly whisk it into the reduction until all is incorporated.

Wash the endive and leek, slice into julienne strips, and blanch quickly in boiling water. Refresh in cold water. Toss with the oil and vinegar, season lightly with salt and pepper.

Butter the inside of the cocotte ramekins, or demitasse, and gently drop one egg into each. Cover with a layer of chopped chives, and simmer in a water bath until the eggs have completely set, approximately 8 to 10 minute.

Place the endive and leek salad in the center of a warm plate, circling it with beurre blanc. Gently remove the egg from the mold by inverting it onto the salad.

Thinly slice the smoked salmon and wrap it in alternating layers to form a rose-like flower. Spoon on a dollop of Sevruga caviar.

NAGE OF SHRIMP, SCALLOPS AND LOBSTER SAUCE CREME D'HOMARD

(Serves four)

8 large shrimp, peeled and deveined
1 lb. bay scallops
Meat from two 1¼ lb. lobsters—reserve shells
1 leek
2 tbsp. butter

Sauce:

1 pint heavy cream
1 bottle dry, white wine
¼ lb. sweet butter
1 apple, diced
1 onion, coarsely chopped
1 tomato
2 garlic cloves, chopped
Lobster bodies and shells
1 cup Cognac

In 1 tablespoon butter, saute the onion, apples, garlic, tomato and lobster bodies and shells for 5 minutes. Add the Cognac and flambe. Add the wine and cream and allow to simmer until reduced by one third. Strain through a food mill, forcing the soft pieces of shell and vegetable through. Again reduce the mixture by one third, season lightly with salt and pepper, and whisk in the remaining butter to thicken.

Cut the leek into ¼ inch wide strips and wash thoroughly. Place the butter into a warm saute pan, add the leek and shrimp and cook slowly for two minutes, add the lobster meat (and the lobster tamale if you choose), then the bay scallops. Cook for two more minutes. Add the sauce and stir, to allow the shell fish juices to emulsify with the lobster sauce. Divide the stew into four bowls and serve with a Chardonnay or white Bordeaux.

BREAST OF PHEASANT IN CIDER SAUCE WITH A PETIT RAGOUT AND FOIE GRAS

(Serves four)

Our farm in Portsmouth, R.I. has over twenty acres of orchards, where more than twelve types of fruit are harvested. During the Fall, when the apples are ripe for the cider press, the young pheasants are fattened on corn and apples, ready for the oven.

After the pheasants have hung for one week to mellow and develop flavor, bone out the breast, remove the leg, and bone the thigh of two birds.

Ragout:

½ lb. bacon
1 onion, diced
1 leeks, julienned and washed
¼ lb. mushrooms
1 apple, diced
2 cups apple cider
Pheasant legs
½ bottle red wine
Salt and pepper
⅛ tsp. rosemary
¼ tsp. thyme
1 pinch sage

Sauce:

Pheasant bones
1 pint apple cider
1 quart pheasant or chicken stock
1 pint heavy cream
6 shallots, finely chopped
4 hexagon shaped butter-cooked croutons spread with 1 oz. each of fresh duck foie gras.
¼ lb. butter

To make the ragout: cook the bacon and onion in a heavy saucepan until the onion is clear. Add the leek, drumsticks and thighs, stirring until the meat is browned. Add the cider, herbs, apple, mushrooms and wine and cook slowly for one hour. Salt and pepper to taste.

To make the sauce: chop the pheasant carcass into 2 inch pieces and brown all sides in hot oil. Strain off the excess fat. Brown the shallots, then add the chicken or pheasant stock (make from the necks and wings), cream and cider and reduce to 2 cups. Season with salt and pepper, strain and keep warm.

Brown the pheasant breasts in 2 tbsp. of butter and finish by adding the sauce and slowly cooking until the breast is firm to the touch. Remove the breasts and whisk the remaining butter into the sauce. Face the plates with the sauce, place a foie gras crouton at the bottom of each plate and a breast on that. Spoon a small serving of ragout at the top of the plate and serve.

RACK OF LAMB WITH TARRAGON GLAZE

(Serves four)

No dish better describes the cuisine of this restaurant than the lamb that is raised on our farm.

1 hotel rack of lamb, French trim, cut in four portions.

Marinade:

1 quart olive oil
½ head of garlic
4 mint leaves
3 bay leaves
2 lemons, sliced

Garnish:

⅓ cup honey
⅓ cup pommery mustard
⅓ cup bread crumbs
1 bunch chopped parsley

Sauce:

2 lb. lamb trimmings and bones
4 each: celery stalks, onions, carrots—rough cut
2 heads of garlic
2 tbsp. tomato paste
2 cups Madeira
2 oz. creme de menthe
1 tbsp. chopped tarragon
3 tbsp. sweet butter

Marinate lamb for two days.

Brown reserved trimmings and bones in oil. Discard oil and cover bones with 3 quarts of cold water. Add remaining sauce ingredients except the butter. Reduce liquid to one cup and strain.

Wrap bones of rack of lamb in tin foil and roast in a very hot oven (500° F) for 8 to 10 minutes (rare to medium rare). Before serving, mix pommery mustard and honey. Spread on rack; sprinkle with bread crumbs and parsley. Brown under boiler.

Place the sauce in a sauce pan; whisk in 3 tablespoons of sweet butter. Sauce four warmed plates, place the racks on the sauce with the foil removed.

FRESH FRUIT TORTE

1 pint raspberries
6 kiwi berries, sliced
1 pint strawberries, sliced lengthways
2 ripe bananas, sliced
1 ripe pineapple, cut into slices

1 jar currant jelly
1 cup Melba sauce
1 cup whipped cream
1 cup crushed almonds, toasted
1 cup Creme Anglaise

2 oz. Grand Marnier
2 oz. Cassis
2 oz. Banana liqueur
2 oz. Amaretto

1 Genoise cake

Cut the Genoise into four equal sized rectancles. Soak each cake in 2 oz. of one of the above liqueurs.

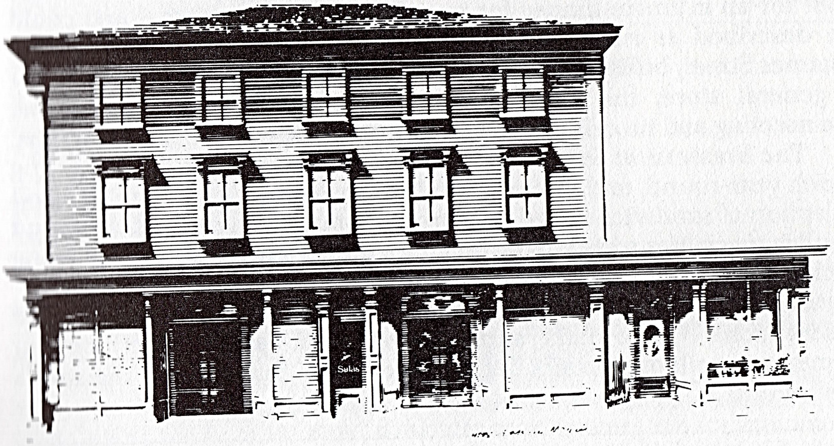
Place the Grand Marnier-soaked Genoise on a serving dish and place a layer of strawberries upon it. Cover with one cup of Creme Anglaise. Next place the Cassis-soaked Genoise over this layer and add a coating of currant jelly and a layer of raspberries. Cover this with Melba sauce. Place the banana liqueur-soaked Genoise on top and cover with a layer of sliced bananas topped with whipped cream. Next place the Amaretto-soaked Genoise on top, covered with a layer of sliced pineapple slivers. Pipe on the remaining whipped cream and garnish the top of the torte with a line of kiwi berries, sliced in half and overlapping. Sprinkle with crushed, toasted almonds. Chill and serve.

Genoise:
2½ cups sugar
16 eggs
3½ cups sifted flour
½ lb. sweet butter, clarified

Beat the sugar and eggs for 15 minutes at high speed in an electric mixer. Fold in the sifted flour gently. Pour batter into buttered baking sheet pan and bake for 15 minutes in a pre-heated oven at 350 degrees. Allow to cool.

Creme Anglaise:
6 egg yolks
2 oz. Grand Marnier
1 pint heavy cream
½ cup sugar

Beat the ingredients over a double boiler in a stainless steel bowl for 20 minutes or until thick. Cool over an ice bath.



Salas'

Salas' is a fun place to visit, as well as being one of the best food bargains in Rhode Island. Here you'll rub shoulders with hungry fishermen, local residents, boisterous yachting crews, penny-wise students and canny tourists, all enjoying Salas' far-reaching reputation for serving generous portions of quality food at stay-at-home prices.

Founded in 1952 by Maria and Francisco Salas with a $150 loan from Maria's father, Salas' is genuinely a family business. Francisco is from Guam and met Maria while he was cooking for the Navy in Newport. Sons Rick and Frank are managers, and various other relatives help out in the kitchens, dining rooms and the two bars.

Describing the menu as varied would be an understatement. Each entree is a specialty since the selection has been limited to only four categories. First there's Italian food, including spaghetti which is sold by weight, in quarter pound, half pound or pound servings; there's fresh seafood—the Salas' Clambake is a real feast: No. 1 comes with a lobster, clams, sausage, fish, corn-on-the-cob, onion, potato, broth and drawn butter; and No. 2 includes clams, sausage, chourico (Portuguese sausage), fish, onion, potato, corn-on-the-cob, frankfurter (truly), broth and drawn butter. Choice steaks are served with salad and potato—Salas' claims no responsibility for steaks well-done. And then there's Oriental Spaghetti, an obscure specialty from Guam . . . choose from chicken, pork or shrimp (see following recipe), with fried rice as an accompaniment. A small but well-rounded wine list complements the food and the pina colada has been reported to be the best in New England—Maria says she got the "secret recipe" from a bartender in Puerto Rico many years ago.

The atmosphere here can be frenetic—this may not be *quite* the spot for an intimate dinner for two. The decor is informal and could be described as rustic with Victorian overtones. This building on Thames Street, built in the mid 1800's, was originally a bank, and later a general store; the heavy oak staircase is still in situ, and oak wainscoting and tin ceilings and walls are in evidence in various rooms.

The Brasserie at Salas' is downstairs in the same building, serving lunch year-round, and dinner from May to September. There's a good selection of sandwiches and burgers for lunch, with seafood, beef and poultry specialties added to the menu for dinner (including the following recipe for a tasty marinated chicken).

Salas' is a popular congregating spot—but they do *not* take reservations . . . so make sure you get there early, as the line can sometimes spill downstairs out into the street. But even so, the wait's well worth it.

SALAS' DINING ROOM
341 - 343 Thames Street, Newport
(401) 846-8772

Open: seven days a week, year 'round
except Thanksgiving & Christmas
Dinner: 4:00—10:00 p.m.
Seats: 86
Children's portions: not served
Reservations: NOT accepted
Credit cards: American Express,
Carte Blanche, Diner's Club,
Mastercard, Visa
Parking: Limited

THE BRASSERIE AT SALAS'
(401) 849-7895

OPEN: seven days a week May—Sept.
Lunch: 11:30 a.m.—3:00 p.m.
Dinner: May thru September only
6:00—10:00 p.m.
Seats: 60

SALAS'

BAKED SCALLOPS

Serves 4

2 lb. sea scallops, cut into bite-sized pieces and rinsed well
3 tablespoons cooking sherry
Juice from ½ lemon
2 pinches Accent
¼ teaspoon onion powder
¼ teaspoon garlic powder
1 pinch white pepper
½ teaspoon paprika

Mix sherry, lemon juice, Accent, onion powder, garlic powder, white pepper and paprika in a large bowl. Toss in scallops, cover and refrigerate for several hours of marinating time. Pre-heat oven to 450 degrees.

Place scallops in individual oven-proof baking dishes. Do not add too much liquid when placing scallops in the baking dishes as they release a lot of juice as they cook. After about 8 minutes cooking time, toss scallops around for even cooking. Sprinkle bread crumbs* on top, dot with butter and return to the oven for about another 5 minutes or until the topping is browned. Serve with fresh parsley sprigs and lemon wedges.

BREADCRUMB TOPPING*

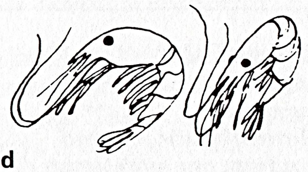
½ cup fresh bread crumbs
4 tablespoons of melted butter
Juice of 1/8 of a small lemon
½ teaspoon paprika
2 dashes of cooking sherry

Mix all ingredients well.

GRILLED SHRIMP & ITALIAN SAUSAGE

Serves 4

1/3 cup olive oil
Juice of ¼ lemon
1 clove garlic, crushed
2 leaves fresh basil
1 bay leaf
2 pinches salt
1 pinch white pepper
16 shrimp, U 15s or jumbo, shelled and deveined
11 Italian sausages
8 wooden skewers



Precook the sausages and set them aside to cool.

Cut shrimp in half down the back and place in a bowl. Add the rest of the ingredients, toss well and marinate for at least an hour. Soak the skewers in water so they will not burn on the grill.

When the sausages are cool, cut each one into three pieces. The next procedure may be tricky but creates an attractive presentation. Take one of the shrimp halves and place one end on a skewer. Then put a piece of sausage on the skewer and wrap the other end of the shrimp around the sausage, making a crescent shape.

Put four shrimp and four pieces of sausage on each skewer; two skewers make a serving. Place these on a Hibachi or a charcoal barbecue. Turn occasionally for even cooking. When the shrimp are firm and dark around the edges they are ready to serve.

ORIENTAL SPAGHETTI WITH PORK

Serves 4

1 lb. box linguine
1 lb. pork cut into strips, tenderloin if available
½ onion, medium to large, cut into strips
½ stalk celery, sliced into small pieces
1 large green pepper, sliced into strips
½ cup soy sauce
2 pinches Accent
¼ teaspoon garlic powder
1 scallion stalk

Pre-cook linquine as directed on box, then rinse. Add a little oil to the pasta and refrigerate.

In a large frying pan or a wok cook the pork strips slowly. When the pork is thoroughly cooked, add celery, onions and green peppers. Toss and cook briefly – the vegetables must stay crisp. Reduce heat a little and add linguine, soy sauce, Accent and garlic powder, continually tossing until all ingredients are blended well and the cooked linguine is heated through.

Garnish with chopped scallions and serve immediately with soy sauce on the side for those who prefer more.

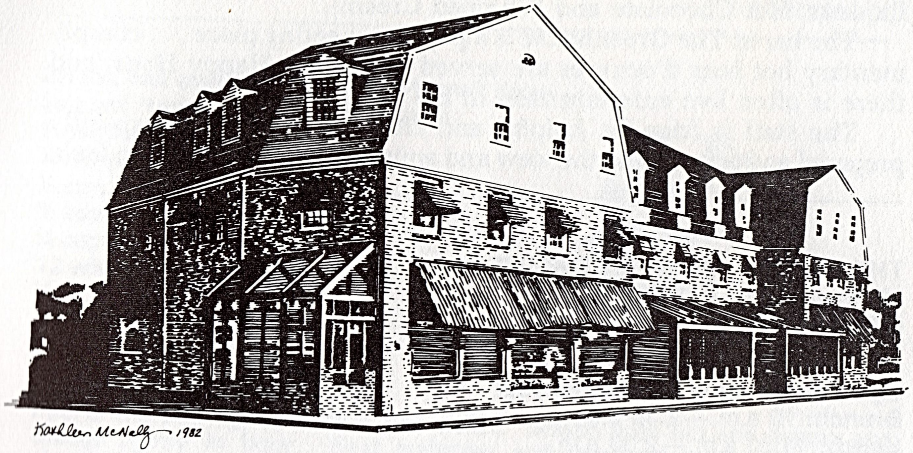
THE BRASSERIE'S MARINATED CHICKEN

Serves 6

6 chicken halves
8 cups soy sauce
8 cups water
4 cloves of garlic, crushed
Juice from one large lemon
1 large onion, chopped
¾ cup sesame oil
8 tablespoons brown sugar
1 tablespoon powdered ginger
1/3 cup white vinegar
1 pinch white pepper

Mix all ingredients in a large container, cover and refrigerate overnight.

Preheat oven to 400 degrees. Cook chicken for about 45 minutes to one hour until done. Spanish-style rice is a good accompaniment for this dish.



Kathleen McNally 1982

The Greenhouse

The Greenhouse Restaurant was opened in August of 1979 by five partners who felt that in the Easton's Beach area there was a need for a comfortable restaurant serving excellent food at a reasonable price. The restaurant is in the same building as Easton's Inn and The Beachcomber and overlooks Easton's Beach, affording an unrestricted view of the ocean and the mansions along cliff walk.

The spacious interior is contemporary, yet comfortable, and exudes a casual elegance. Lush plants, butcher-block tables and stained-glass windows in a greenhouse structure combine to create a bright, airy effect, making The Greenhouse one of the Island's most attractive restaurants.

The food is a lively combination of steaks (New York Sirloin, Filet Mignon), fresh seafood dishes (the Bouillabaisse contains ten different species of fish), and a variety of poultry dishes. The Veal du Jour, a different veal dish prepared each day, is always special (note the following recipe for Veal Oscar). And there are daily blackboard specials to make the task of chooosing one's entree even more difficult. For appetizers choose from Clams Casino (see recipe), deep-fried potato skins baked with cheese and bacon, escargot-stuffed mushrooms, deep-fried mushrooms and zucchini served with creamed horseradish . . . and a real south-of-the-border treat, the Ultimate Nachos (Chips, Queso, Salsa, Guacamole, Sour Cream and Chili Con Carne).

Specialties of the house include seasonal hot and cold drinks—the recipes follow for the Greenhouse Cooler (Midori, Vodka, Pineapple and Orange Juice), Mud Slide (Bailey's Irish Cream, Vodka and Creme de Cacao), and a real winter warmer, the Hans Brinker (Chocolate Liqueur, Hot Chocolate and Whipped Cream).

The bar at The Greenhouse is a popular meeting place . . . complimentary hot hors d'oeuvres are served during the Happy Hour, and there is often live entertainment in the evenings.

The staff is friendly, helpful and efficient, the food is carefully prepared and served, and the view and ambiance would be hard to fault.

THE GREENHOUSE RESTAURANT
30 Wave Avenue, Newport
(401) 846-0911

Open seven days a week, all year
Brunch: 10 a.m.—2:30 p.m.
Lunch: 11:30 a.m.—2:30 p.m.
Dinner: 5:30—9:30 p.m.
Children's portions: available
Seats: 175
Reservations: advised
Credit cards: American Express, Mastercard, Visa
Parking: ample

The Greenhouse
RESTAURANT

CLAMS CASINO

(Serves six)

1 lb. butter
1 lg. green pepper, ¼" dice
2 lg. pimentoes
4 cloves garlic, finely diced
1 teaspoon black pepper
1 tablespoon Tabasco
2 tablespoons Worcestershire sauce
1½ cups seasoned bread crumbs, fresh
6 strips lean bacon, cut into 1/6ths
3 dozen littleneck clams, shucked
Rock salt

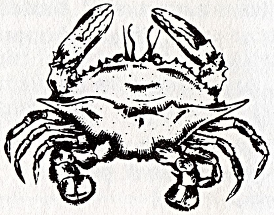
Melt ¼ lb. of the butter and saute green peppers until tender. Add garlic and saute for approximately two minutes. Remove from heat and add pimentoes. Mix into the remaining ¾ lb. butter and season with pepper, Tabasco and Worcestershire sauce. Chill until firm.

Place clams on bed of rock salt. Top each with approximately one tablespoon of seasoned bread crumbs, one teaspoon of Casino butter and a piece of bacon.

Place in a very hot oven for approximately 10 to 15 minutes until bacon is cooked. Serve with lemon.

VEAL OSCAR

(Serves six)



2½ lbs. veal scallopine, cut into 24 small slices
Salt and freshly-ground black pepper
Flour for dredging
¼ lb. butter
¼ cup sherry
½ cup beef broth
¼ cup heavy cream
12 white asparagus spears
½ lb. crabmeat
1 cup Bearnaise sauce
2 cups sliced mushrooms

Pound the veal lightly with a flat mallet. Season with salt and pepper and dredge lightly in flour. Heat crabmeat and asparagus separately and put to one side. Prepare Bearnaise sauce.

Heat butter until it is quite hot and saute veal on one side so it is light brown. Cook the other side and add mushrooms and continue cooking until second side is browned.

Add sherry and flame. Add beef broth and reduce until sauce has a light consistancy. Add cream. Season with salt and pepper to taste.

Place hot asparagus on heated dinner platter and top with veal and the sauce. Place approximately 1 oz. of crabmeat on each veal serving and top with 2 oz. of Bearnaise sauce.

Garnish with fresh chopped parsley and serve with boiled new potatoes.

SWORDFISH FRANCHAISE

(Serves six)

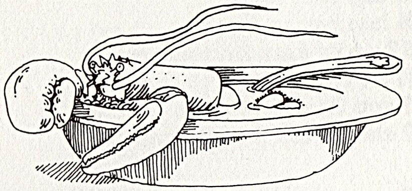
3 lb. swordfish, cut into 12 pieces approximately ½" thick
4 eggs
Salt and freshly-ground black pepper
3 tablespoons fresh chopped parsley
1 tablespoon Worcestershire Sauce
2 tablespoons grated Parmesan cheese
1 teaspoon garlic powder
Flour for dredging
½ lb. butter
Juice from 2 lemons

Beat eggs with a wire whisk and season with parsley, Worcestershire sauce, Parmesan cheese and garlic. Season swordfish with salt and pepper and dredge with flour.

Heat butter until quite hot, dip fish into egg mix and saute until light brown on both sides and fish is cooked. Remove fish to heated platter and bring butter to high heat. Add lemon juice when froth appears, pour over fish. Garnish with chopped parsley; serve with rice pilaf and lemon wedges.

BOUILLABAISSE (Serves 10)

1½ cups onions, finely chopped
1½ cups celery, finely chopped
3 large tomatoes, peeled, seeded and cut into ½" dice
4 cloves of garlic, finely chopped
1 cup olive oil
1 gallon clam broth
1 tablespoon thyme
4 tablespoons fresh chopped parsley
freshly-ground black pepper
1 tablespoon basil
2 tablespoons tomato paste
One pinch of saffron
3 bay leaves



¾ lb. sole fillets
1¼ lb. scrod, cut into 3 or 4 oz. portions
1¼ lb. blackfish or bass, cut into 3 or 4 oz. portions
1¼ lb. scallops
1 lb. shrimp
2 lbs. king crab legs, cut into 12 pieces
20 littleneck clams, washed
60 mussels, washed
1 lb. small squid, cleaned (optional)
1 lb. eel, cut into 1½" sections (optional)

Heat oil in a large sauce pot. Add onions and celery and cover; cook until tender. Add garlic and tomatoes and cook approximately 5 minutes. Stir in tomato paste and add clam broth. Bring to a simmer over medium heat. Season with thyme, parsley, pepper, basil, bay leaves and saffron. Simmer approximately 10 more minutes and lower heat.

Place clams and mussels in a large, heavy pot. Cover with stock and cook on high heat. After approximately 5 minutes, add remaining stock and the fish and simmer for 10 minutes until fish is cooked.

Divide seafood into 10 large soup terrines and cover with stock. Garnish with chopped parsley and serve with crusty French bread.

KAHLUA PIE

1 9" pie shell, baked
4 egg yolks
½ cup sugar
2 oz. semi-sweet chocolate
1 envelope clear gelatin powder
¼ cup Kahlua
1¼ cup heavy cream
2 tablespoons sugar
2 egg whites
Chopped toasted almonds

Prepare pie shell and put on one side. Beat egg yolks in a double boiler, add ½ cup of sugar and stir until dissolved.

Melt chocolate with ¼ cup of water in a small saucepan and stir into egg mixture and cook until it begins to thicken. Dissolve gelatin in ¼ cup cold water and add to chocolate mixture. Stir well and remove from heat. Add Kahlua and place in an ice bath to cool.

Beat cream with 2 tablespoons sugar until stiff. In a separate bowl, beat egg whites until stiff.

When the chocolate begins to thicken, fold in ½ tablespoon of whipped cream and then the egg whites. Refrigerate remaining whipped cream.

Turn chocolate mixture into pie shell and chill. Top with remaining whipped cream and chopped toasted almonds.

GREENHOUSE COOLER

In blender with ice mix:

1 oz. Midori
½ oz. absolute vodka
6 oz. pineapple juice
4 oz. orange juice

Blend well and pour into a squall glass. Garnish with a lime wheel.

MUD SLIDE

½ oz. Bailey's Irish Cream
½ oz. Smirnoff Vodka
½ oz. Dark Creme de Cacao

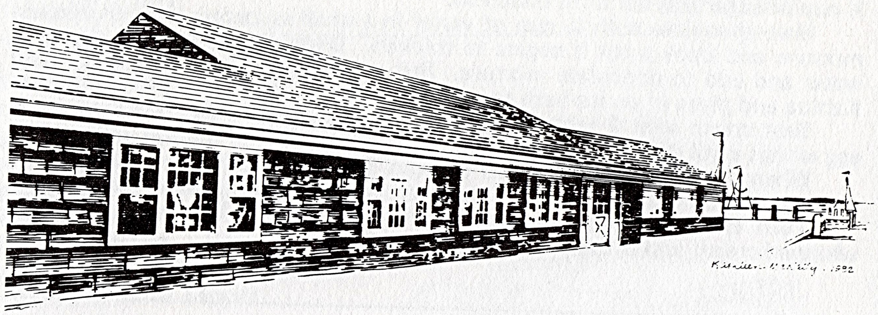
Place ingredients over ice in glass, fill with half and half, and shake.

HANS BRINKER

1½ oz. Marie Brizard chocolate liqueur
1 packet of instant hot chocolate mix

Place ingredients in glass, fill three-quarters full with hot water and stir well. Garnish with whipped cream and chocolate shavings.

The Greenhouse
RESTAURANT



The Pier

The Pier was recently voted the top restaurant in the state for business dining, and with good reason – the simple formula for the restaurant's success, according to Mrs. Enid Bucci, one of the owners, is serving generous portions of freshly-cooked food at sensible prices.

The idea for a restaurant in this location was conceived in 1964 by David Rocklin, owner of the Williams & Manchester Shipyard (home of the 12 metre yacht Freedom, victorious defender of the 1980 America's Cup series). He rightly reasoned that, since the activity and equipment of the boatyard fascinated him, it was sure to interest a lot of other people as well, and attract them to a waterfront restaurant in a part of Newport which at that time was not very fashionable. The venture was an instant success, and by 1969 the restaurant had become so popular that the dining rooms were expanded to handle twice the original seating capacity. Leonard "Buck" Ossick became a partner in the early days on the strength of 30 years experience in the restaurant business and still manages things at The Pier today. Four years after David Rocklin died in 1963, Fred Bucci became the business manager for the restaurant when he married the former Mrs. Rocklin. Through his efforts The Pier has been able to maintain its high quality during a period of continued inflation without inflated prices.

As would be expected, the decor, like the view, is distinctly nautical. Old barn boards from Vermont panel the dining rooms and lounge, creating an informal backdrop for an antique grandfather clock, boating memorabilia, sturdy tables and gleaming glassware. For summer guests, there's a deck outdoors overlooking the water where patrons can sit and order a drink while waiting for their table for lunch or dinner. The food is a diversified selection of fresh seafood supplied by local fishing boats, charcoal-broiled steaks, chops, roast beef and duckling. For a memorable meal, start with a tasty bowl of Yankee Fish Chowder (see recipe), or Clams Casino, then tackle The Pier's bountiful Clambake with all the trimmings . . . and, if you've got room, order the Pier Ice Cream Pie (see recipe) for a delicious dessert to round off the meal.

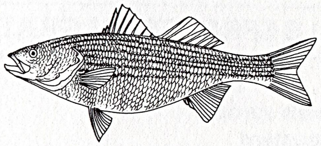
The Pier has always appealed to a broad spectrum of clientele – yachtsmen and naval officers, fishermen and businessmen, families and young singles – all endorsing the owners' original philosophy that fine food, reasonable prices, generous portions and drinks that are "free-poured" will bring customers back time and again.

THE PIER
West Howard Wharf, Newport
(401) 849-3100

Open: seven days a week, all year
Lunch: Noon to 3:00 p.m.
Dinner: 5:00 to 10:30 p.m.
Sandwiches always available in the bar
Children's portions: available
Seats: 275, including lounge
Private dining room and bar available for parties—group menus available
Reservations advised: call 847-3645 or 849-3100
Parking: ample
Credit cards: American Express, The Pier's own credit card

YANKEE FISH CHOWDER — Yield: 8 bowls

2 tablespoons butter
1 clove garlic, minced
1 onion, diced
1 green pepper, diced
1 rib celery, diced
8 oz. crushed tomatoes
8 oz. Burgundy wine
1 lb. filet of cod
3 cups diced potatoes
6 cups water
Salt to taste
Worcestershire sauce
Tabasco sauce
White pepper



Melt butter in pot, add onion, green pepper, celery and garlic and saute until tender, stirring frequently; do not brown. Add water, crushed tomatoes, cod, Burgundy, and diced potatoes. Season with white pepper, salt, Tabasco sauce and Worcestershire sauce. Bring to boil and cook until the potatoes and fish are tender.

FILET OF SOLE, BAKED AND STUFFED

Serves 8

2 lbs. fresh lobster meat
2 lbs. filet of sole
8 oz. butter

Preheat oven to 400 degrees.
Melt butter.

Cut lobster meat into bite-sized pieces. Portion eight 4 oz. servings on a sheet pan, forming each into a mound. Cover the lobster meat with the filet of sole, placing the skin side of the fish down. Sprinkle cracker crumbs over the sole, just enough to lightly coat. Liberally moisten each portion with the melted butter. Add a cup of water to pan and place in oven at 400 degrees for 20 minutes or until fish is done.

Remove from pan with spatula and place on serving plate. Top with "The Pier" Newburg sauce.

NEWBURG SAUCE

Yield: 2½ cups

4 tablespoons butter
4 tablespoons flour
2 cups cream
1 tablespoon paprika
4 tablespoons dry sherry
Salt
White pepper
Dry mustard
Tabasco sauce
Lea & Perrins Worcestershire Sauce

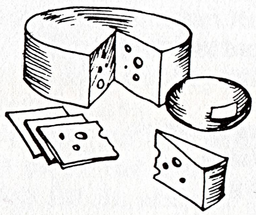
Melt the butter in a thick saucepan and gradually add the flour, stirring constantly over a low flame for 3 to 5 minutes. Gradually add 2 cups of scalded cream, stirring constantly with a wire whisk to blend well.

Season to taste with salt, white pepper and dry mustard. Add two dashes of Tabasco sauce, two dashes Worcestershire sauce and one tablespoon paprika. Finish by adding the dry sherry and whip together for 5 minutes over a very low flame.

BRUSSELS SPROUTS AU GRATIN

Serves 6

2 lbs. Brussels sprouts
1 oz. dry mustard
4 oz. sharp cheese
1 quart cream sauce
Parmesan cheese
Cracker crumbs
Salt and pepper to taste

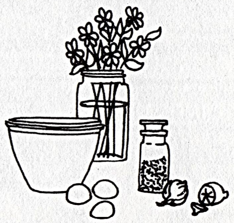


Bring the Brussels sprouts to a boil, stir and cook for one more minute. Drain and place in a shallow baking pan. Add dry mustard, salt and pepper. Break the sharp cheese into 1 quart of cream sauce and let it melt. Pour over the sprouts and mix well. Top with cracker crumbs and Parmesan cheese. Dot with butter and bake for 35 – 40 minutes at 400 degrees.

ZABAGLIONE

Serves 4 – 6

½ cup Marsala wine
3 tablespoons sugar
4 egg yolks
Pinch of salt
A few drops of vanilla flavoring
1 pint strawberries
Cinnamon



Combine wine and sugar in the top of a double boiler. Place over simmering water (upper pan should not touch water). Add egg yolks and salt. Using wire whisk, beat until mixture thickens and mounds, about 8 minutes. Beat in vanilla.

Serve in a tall glass over strawberries and sprinkle lightly with cinnamon. May be served with waffles if desired.

PIER ICE CREAM PIE

Press 1¼ cups Graham cracker crumbs mixed with ¼ cup melted butter firmly into 9½" pie plate. Bake at 350 degrees for 8 minutes. Cool.

Melt one large Hershey almond chocolate bar with 1/3 cup water. Pour over cooled crust and freeze.

Bring 1 pint each of chocolate and coffee ice cream to room temperature. Spread chocolate ice cream over chocolate crust. Spread coffee ice cream over chocolate ice cream. Freeze.

Served with whipped cream.

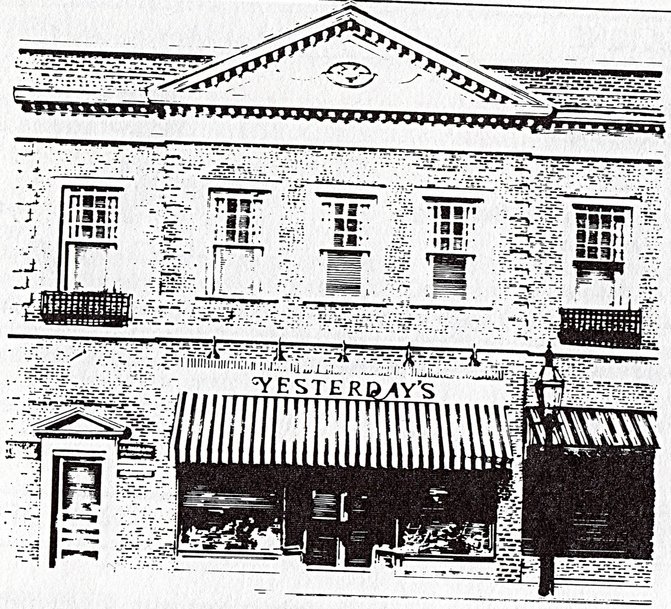
BANANA TASTER

Serves 4

4 tablespoons butter
¼ cup packed brown sugar
½ teaspoon cinnamon
2 tablespoons banana liqueur
4 medium-sized firm bananas,
halved lengthwise and cut crosswise
¼ cup Mount Gay rum
4 scoops vanilla ice cream

Melt butter in a skillet. Add sugar, cinnamon and banana liqueur; stir to mix. Bring to boil and simmer for two minutes. Place bananas in sauce. Cook, stirring occasionally, until bananas are soft, about four minutes. Add rum; allow to heat slightly. Ignite.

Serve over vanilla ice cream.



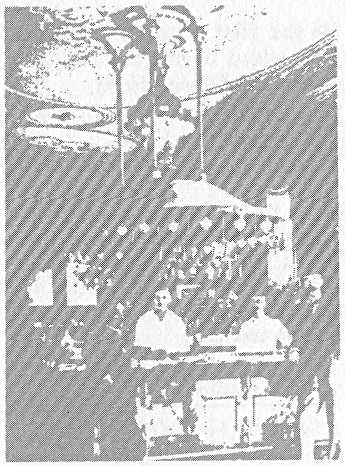
Yesterday's

Saloons historically have provided a convivial place for people to meet, eat, drink and make merry, and **Yesterday's** follows in this tradition. Richard "Biggy" Korn opened Yesterday's in 1974 after ten years in the music and bar business in Newport; he realized there was a need for a hometown saloon/restaurant and was determined to fill the gap. He wanted to establish a place where there would be something for everyone; a place where guests could come in any dress at any time of the day and always find a good variety of delicious food available. And this is exactly what Yesterday's offers.

The atmosphere is so authentic it's hard to believe the restaurant hasn't been in existence since the turn of the century. A large mahogany bar and intimate dining booths and tables have been added to the original interior of mosaic tiled floor, tin walls and ceiling. Victorian mirrors and old photos and paintings from the Korn's large private collection of memorabilia of "yesterday" adorn the walls, and antique stained-glass lamps and hanging plants complete the *fin de siecle* ambiance.

Richard and his wife Maria were the first cooks; now Maria is general manager, and Richard oversees the operation. They are most concerned that guests will feel comfortable at Yesterday's and find the service friendly; staff meetings are held three times a week to ensure that things run smoothly. Everything on the menu is "time tested" and the freshest ingredients possible are used—no preservatives or canned goods are permitted. The standing menu consists of a good selection of crisp salads, jumbo-sized hamburgers (½ lb. of choice ground beef, marinated and seasoned), interesting sandwiches and daily specials ranging from Baked Ham and Beans, Mussels Provencale, Chicken Creole and Beef Stroganoff for lunch, to Roast Duck Normandy, Scallops Florentine, Baked Trout with almonds and pineapple, and Broiled Swordfish for dinner. A blackboard crammed full of additional chef's specials ensures that there's bound to be something to appeal to every taste and pocket.

Appetizers and snacks are served along with the full menu at the bar. Centrally located in downtown Newport, Yesterday's has attracted a loyal yet varied clientele who appreciate excellent food in an informal and nostalgic atmosphere.



YESTERDAY'S
28 Washington Square, Newport
(401) 847-0116, 847-0125

Open: 11:00 a.m. to 1:00 a.m.
seven days a week, all year
Lunch: 11:00 a.m. to 11:00 p.m.
Dinner: 5:00 to 11:00 p.m.
Seats: 160
Children's portions: available
Separate Bar: open 11:00 a.m. to 1:00 a.m. (weekends until 2:00 a.m.)
Reservations: usually only necessary for large parties
Credit cards: Mastercard/Visa
Parking: ample street parking

CREAM OF CHICKEN & SPINACH SOUP

Serves 6

1 quart light cream
2 quarts chicken stock
1 cup chopped onion
4 cups spinach, chopped
½ lb. diced chicken

Saute onion, add chopped chicken and spinach and cook for five minutes. Set aside. In another pot heat cream and chicken stock (take care not to boil). Thicken with roux.

Season with salt and pepper to taste. Pour cream mixture into pot containing chicken and spinach. Simmer for 30 minutes.

CRABMEAT ORIENTAL

Serves 4–6

3 cups cold cooked rice
½ lb. raw mushrooms, sliced
1 cup thinly sliced waterchestnuts
1 cup finely-chopped green pepper
3 pimientos, finely cut
2 cups crabmeat
¼ cup chopped parsley
¼ cup chopped chives

Dressing:
1 cup olive oil
3 tablespoons soy sauce
3 tablespoons vinegar
½ teaspoon Tabasco
2 teaspoons Dijon mustard
Salad greens

Combine the rice, mushrooms, water chestnuts, green pepper, pimiento, crabmeat and herbs. Blend together the oil, soy sauce, vinegar, Tabasco and mustard. Pour the dressing over the salad mixture and toss well. Arrange on a bed of salad greens.

FILET OF SOLE GERALDINE

Serves 4

1½ lbs. filet of sole
1 lb. sliced fresh mushrooms
4 small scallions, diced
1 lb. tiny shrimp
8 oz. clarified butter
1/3 cup flour
4 eggs, beaten
3 oz. dry Vermouth
1 tablespoon fresh chopped parsley
4 lemon wedges
Salt and white pepper

Heat butter in saute pan, dust fish in flour and dip into beaten eggs. Saute lightly (approximately 2 minutes per side). Remove from pan and place on a warm plate. Add mushrooms, scallions and shrimp to pan. Saute until tender; drain excess butter from pan and flame with Vermouth. Add salt and pepper to taste and the chopped parsley. Spoon over fish and garnish with lemon wedges.

CHICKEN CYNTHIAN

Serves 4

4 8-oz. chicken breasts
4 slices of eggplant
4 oz. prosciutto ham (4 slices)
1 lb. Parmesan cheese
1 cup flour
2 cups bread crumbs
4 eggs, beaten
1 pint hot tomato sauce
1 tablespoon oil

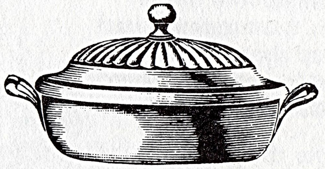
Remove skin from chicken breasts. Dust the chicken with flour. Beat eggs, dip the chicken breasts in egg and coat them with bread crumbs. Follow the same procedure with four slices of eggplant.

Heat a large skillet and add butter. Cook chicken breasts slowly for 4 minutes. Meanwhile fry the eggplant slices in oil in a small saute pan until golden brown on both sides. Turn chicken breasts over and top each piece with one slice of eggplant, one slice of prosciutto ham and 4 oz. Parmesan cheese. Place in oven and bake for 10 minutes at 350 degrees. Take out and top with hot homemade tomato sauce.

CHICKEN TARRAGON STEW

Serves 6–8

3 lbs. boneless chicken meat, preferably breast
1½ lbs. sliced fresh mushrooms
1½ lbs. sliced onions
½ cup Chablis
1 cup heavy cream
½ cup flour
2 oz. vegetable oil
1 tablespoon tarragon leaves
1 tablespoon Worcestershire sauce
Salt and white pepper
1 tablespoon fresh chopped parsley



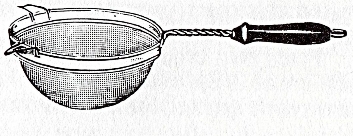
Cut chicken into bite-size pieces and dust them in flour. Heat oil in a small brasserie and saute chicken until all sides are seared. Add mushrooms, onions and tarragon to pan and saute until tender. Add white wine and simmer until liquid is reduced by half (about 6 to 8 minutes). Add cream and Worcestershire sauce and reduce again. Add salt and pepper to taste.

Serve over rice or egg noodles; top with chopped parsley.

VEAL MONTEREY

Serves 8

8 thin slices avocado
16 veal scallops, pounded thin (about 2 lbs.)
8 thin slices tomato, drained on paper towels
8 slices Monterey Jack cheese
8 tablespoons freshly grated Parmesan cheese
8 oz. tiny shrimp, cooked
Flour
2 eggs, beaten
2 cups breadcrumbs
2 to 4 tablespoons clarified butter
Salt and freshly-ground pepper
Lemon wedges for garnish



Place one avocado slice over one veal scallop. Top this with one tomato slice and one slice Monterey Jack cheese. Sprinkle with one tablespoon Parmesan cheese. Season with salt and pepper to taste. Top with 1 oz. shrimp. Cover with a second veal scallop. Pinch edges of veal together tightly to form a packet. Repeat with the remaining veal, avocado, tomato, cheese and shrimp. Refrigerate until firm, about 1 to 1½ hours.

Dust veal with flour. Shake off excess and dip into beaten egg. Then roll in bread crumbs, covering the veal completely. Heat butter in a large skillet over medium high heat. Add veal to skillet in batches (do not overcrowd) and saute until lightly browned, about three to five minutes per side. Transfer veal to serving platter and garnish with lemon wedges.

STEAK LOIRE

Serves 4

4 10-oz. sirloin steaks, 1 inch thick
4 tablespoons butter
½ lb. mushrooms, sliced
1 cup chopped chives
2 tablespoons dry sherry
1 tablespoon brandy
3 tablespoons heavy cream
1 teaspoon flour
1 tablespoon dry mustard
1 teaspoon lemon juice
Salt and freshly ground pepper

Saute the steak in a heavy skillet in two tablespoons of butter over high heat for four minutes on each side. Transfer to a heated platter.

In the same skillet saute the mushrooms and chives in the remainder of the butter for about five minutes. Season with salt and pepper to taste and add the dry sherry. In a small saucepan flame the warmed brandy and pour it over the mushroom sauce. Add cream, flour, mustard and lemon juice. Simmer sauce for a few minutes and pour over steaks and serve.

APPLE CRUMB CREPES

Serves 6–8

¼ cup powdered sugar
6 large apples (Delicious)
4 cups apple cider (apple juice)
3 tablespoons cinnamon
6 tablespoons sugar
1 cup bread crumbs
3 oz. corn starch
Salt

Melt butter in saute pan. Add bread crumbs and half of the sugar. Saute lightly until the crumbs are crisp. Set aside.

Peel, core and slice the apples. Place them in a small saucepan with the cinnamon, cider and the other half of the sugar. Heat and simmer until the apples are tender. Strain off almost all of the juice. Set apples aside and return juice to pan. Mix corn starch with cold water (about 3 oz.). Bring liquid back to a boil and add corn starch mixture slowly until sauce reaches desired thickness (you may not need all of it). Add a pinch of salt and more sugar, if desired.

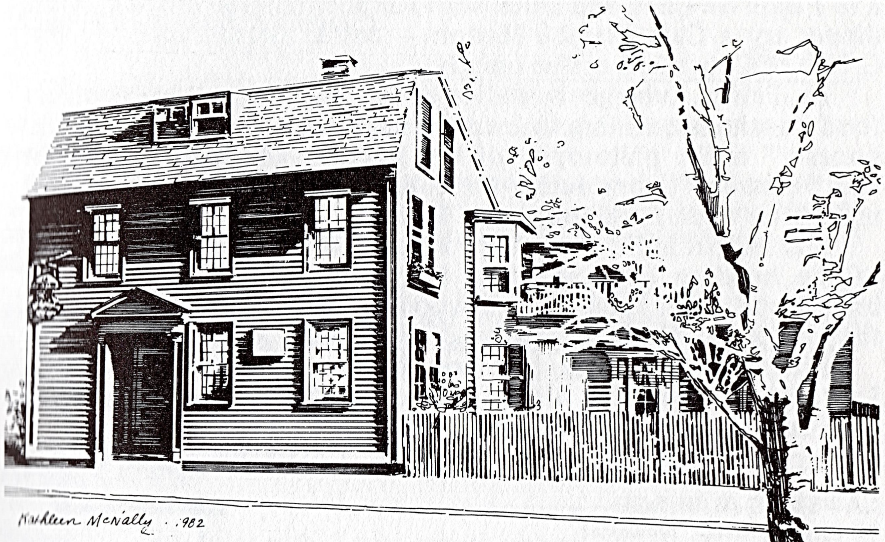
Place two crepes on each plate. Put a spoonful of apples in the center of each crepe. Sprinkle crumb mixture over apples. Tri-fold each crepe and cover with sauce. Sprinkle with powdered sugar and serve while still warm.

CREPE BATTER

Serves 6–8

3 eggs
5 oz. flour
1 cup milk
Pinch of salt
Teaspoon of sugar
Tablespoon of oil

Sift the flour with the salt. Beat the eggs and add the milk and sugar. Make a well in the flour and pour in the milk. Combine quickly. Do not over mix. Heat oil in a five inch skillet. Pour in a small quantity of batter, enough to spread a thin layer over the bottom of the skillet. Cook over moderate heat until the crepe is lightly brown. Turn it over and brown the other side. Place crepe in a warm oven and repeat process with remainder of batter. Crepes may be separated by greaseproof paper and frozen until needed.



La Petite Auberge

The aptly-named **La Petite Auberge** was opened in January 1976 by Roger and Martine Putier. The Putier's hail from Lyon, capital of French gastronomy, where Roger received his classical training; later he served General de Gaulle as Maitre d' for three years. With such a background it is little wonder that the owners of La Petite Auberge have succeeded in creating an authentic French country inn in the heart of downtown Newport, just off Washington Square.

The interior seems more like a private home than a restaurant. The layout of the old Colonial building, noted as being the birthplace of Stephen Decatur, has been left intact so dining rooms are small and intimate. They are decorated romantically in soft blue and grey downstairs; pale green and gold upstairs. Thick carpeting, floor-length jacquard curtains and antique furniture and paintings set the scene for exquisite table settings – blue or green linen tablecloths with lace coverings, fan-fashioned matching napkins and fresh flowers.

The dinner menu offers an interesting selection of classic dishes, including Beef Wellington with Truffle Sauce, Chicken Charles V with apples and cognac (see following recipe), Lobster Tails in Champagne Sauce, and both chicken and veal prepared "à la Petite Auberge" – with morels and cream sauce. For dessert there's Crème Caramel, Strawberries Romanoff, Cherries Jubilee, Banana Flambé, and (heaven on earth) Crêpes Suzette. Specialties of the house include Escargots Petite Auberge (with cèpes), Clams à la Façon du Chef, and Duck with Raspberries (see recipe). After dinner try a Café Flambé Maison – coffee flamed with brandy, Cream of Cocoa and coffee brandy.

La Petite Auberge is dedicated to those who love gourmet food or who are willing to learn to appreciate it. "Freshness and honesty" is the philosophy of the kitchen, and there one might add "wizardry", considering the culinary feats that are performed night after night in the pint-sized kitchen.

Nestled behind a charming rose garden on the right-hand side of the building is an adjoining bar, "Le Café". With its rustic brick floor, open fireplace and wooden tables, it's a perfect place for less formal dining or an after-dinner drink.

Known as one of the best French restaurants in New England, La Petite Auberge stirs distant memories of great meals in provincial France – and promises many more right here in Newport.

LA PETITE AUBERGE
19 Charles Street, Newport
(401) 849-6669

LA PETITE AUBERGE

Open: seven days a week, year 'round
Dinner: 6:00 to 10:00 p.m.
Seats: 48
Bar: Le Cafe, same hours as dining room
Reservations: advised
Children's portions available on special request only
Parking: no private lot but parking available around building
Credit cards: American Express, Diner's Club, Mastercard, Visa

FISH PERNOD

Any local white fish will do – cod, scrod, blackfish, etc.

Place fish in milk and then in flour. Saute in margarine and oil. Season with salt and white pepper. When cooked, place fish in a serving dish and dot with sweet butter. Flame with Pernod. Garnish with lemon and parsley.

DARNE OF SALMON LA PETITE AUBERGE

Take one darne (approximately 1 in. thick salmon steak) per person. Poach in milk with salt, white pepper, thyme and a bay leaf. Cook for approximately 5 to 7 minutes, or when the bone of the salmon can be easily removed.

In another saucepan saute butter with pink peppercorns and chopped shallots. Add Madeira wine and reduce with about one pint of heavy cream until thick. Season to taste.

Remove outer skin and bone from salmon. Pour sauce over salmon and serve immediately.

DUCK WITH RASPBERRIES A LA FACON DU CHEF

Serves 4

Roast one duck – chef recommends that cooking the duck one day in advance gives best results.

Split duck down the middle and remove all bones inside. Separate the duck breast from the wings. Wrap portions in aluminum foil and place in oven for 15 to 20 minutes at 375 degrees. This removes excess grease and makes sure the duck is dry.

Deglaze pan duck was cooked in with raspberry vinegar and reduce. Add around 3 tablespoons of honey and ½ pint of duck sauce*. Cook until it boils. Unwrap duck portions and place on serving dish. Garnish with fresh raspberries in season, or raspberries with natural syrup. Pour sauce over duck and serve.

DUCK SAUCE*

Reduce one cup sugar with 3 cups regular vinegar until syrup is formed – do not let the mixture caramelize. Mix in remaining bones from the duck with 1 squeezed orange, 2 cups orange juice and ½ gallon of water. Cook slowly until sauce reduces to half volume.

LE POULET CHARLES V

Serves 4–6

Roast a chicken for about 30 minutes. Peel and slice 4 apples and add to pan and roast until chicken is cooked.

Remove chicken and apples from pan, leaving a small amount of grease. Flame with brandy, then add around 3 tablespoons white wine with a little water and bring to a boil. Add a little Beurre Manier* for thickening sauce. Pour sauce over chicken and apple slices and serve.

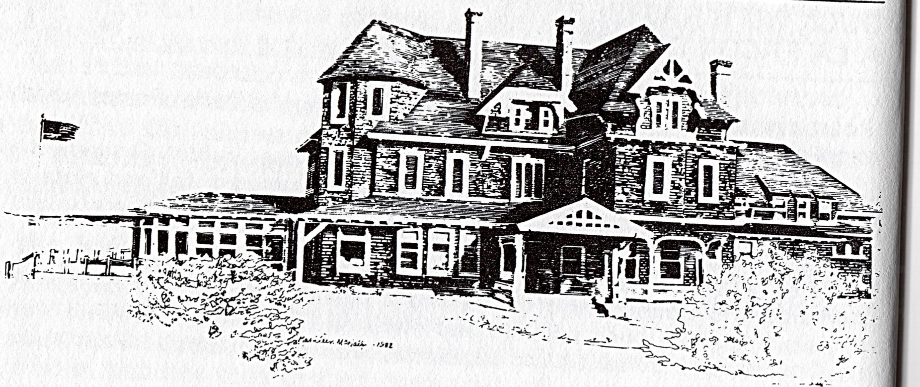
BEURRE MANIER (Butter with flour)*

Melt one stick of sweet butter or margarine. Mix with ½ to 1 cup of flour. Use for thickening of any sauce quickly. Can be stored in refrigerator.

PARFAIT LA PETITE AUBERGE

Place three scoops of coffee ice cream in a glass dish or a tall glass. Pour over 2 tablespoons Grand Marnier and 1 tablespoon Kirsch. Top with fresh whipped cream.

Please call La Petite Auberge at (401) 849-6669 if you have any questions about these recipes.



Inn at Castle Hill

The **Inn at Castle Hill** sits majestically atop a bluff overlooking the East Passage where the Atlantic Ocean funnels into Narragansett Bay. Built in 1884 as a summer home for the renowned scientist and explorer Alexander Agassiz, the mansion and its thirty-two acres of grounds were leased in 1975 to Paul McEnroe, also the owner of the fine hotel, the Inntowne, in the center of Newport.

The rambling building has been converted into an elegant country inn and every effort made to maintain the original home-like atmosphere. Mr. McEnroe continued to add to Agassiz' existing collection of fine Japanese and Chinese art and antiques. The graciously-appointed reception rooms are lavishly panelled with hand-carved mahogany, oak and pine, and Oriental rugs now cover polished floorboards. The dining rooms, decorated with antiques and old sporting prints, all afford magnificent views of the ocean, and one small room is set aside for non-smokers only. For summer dining, a spacious garden room overlooking rolling lawns and the Bay beyond has been added to the original building. A welcoming sitting room with open fireplace and a lounge/bar provide comfortable gathering places where house guests and visitors can meet for cocktails while listening to live piano music or jazz.

For many of its guests, the ultimate charm of Castle Hill lies in the natural beauty of the hilly peninsula over which the Inn presides. However, the innkeeper is aware that guests may not wish to be sustained by nature alone and has thoughtfully provided elegant dining rooms and a menu featuring Continental cuisine. Chef Michael Trainor believes in serving only the freshest ingredients and offers traditional favorites such as Escargot Bourguignonne, Pate, Rack of Lamb and New England Lobster, as well as some more unusual delicacies: Fresh Moulard Duck Liver sauteed and served with Sauce Normande, garnished with baked, sliced apples; Sweetbread with fresh duck liver and truffle sauce; poached Halibut filled with lobster mousse and served with caviar butter sauce; and Medallions of Veal sauteed and served in a light cream sauce. An extensive selection of fine French and California wines complements the menu. For dessert try the Vacherin Romanoff, meringue shells filled with fresh strawberries marinated in Grand Marnier and topped with whipped cream, or the White Chocolate Mousse Sabra (recipes follow for both desserts). Sunday brunch, accompanied by jazz by Walt Noelte and Art Pelosi, is a special attraction—served from noon until 4 p.m. In summer, there's also afternoon New Orleans jazz on the lawn off the outside deck.

To visit the Inn at Castle Hill is to step back in time to the era of the Newport "cottage", when the pace of life was slower and certain standards higher. These elusive elements are captured perfectly at this romantic and hospitable country inn, adding a new dimension to the enjoyment of dining out.

THE INN AT CASTLE HILL
Ocean Drive, Newport
(401) 849-3800

Open: seven days a week, all year (rooms only year 'round)
Closed: dinner on Sunday night, lunch on Monday
Continental Breakfast: 8:00 to 10:00 a.m. (house guests only)
Lunch: 12 noon to 1:30 p.m., Memorial Day Weekend to October 31st.
Dinner: 6:00 to 9:00 p.m. April 1 to May 30: Thurs., Fri. and Saturday
May 30 to October 31: Daily except Sunday
Sunday Brunch: 12 noon to 4:00 p.m., April to January 1
Childrens portions: not available
Seats: 140
Credit cards: Mastercard and Visa only
Parking: ample

HOT POTATO & LEEK SOUP (VICHYSSOISE)

3 bunches of leeks
4 lb. potatoes
1 oz. bay leaves
1½ lb. onions
1 qt. milk
Salt and white pepper

Peel the potatoes and onions. Cut off green part of leeks and discard. Chop potatoes, onions and white part of leeks into large pieces and place in a large saucepan. Cover with double the volume of water. Bring to a boil. Add bay leaves and simmer for 4 to 5 hours. Work soup through a food mill or puree in a blender or food processor. Add milk, salt and pepper to taste. Heavy cream may be added for a creamier flavor. Serve hot.

POACHED OYSTERS WITH CAVIAR

Serves 4

2 lb. shucked oysters
1 glass of dry sherry
2 oz. red salmon caviar
2 oz. roux
1 cup heavy cream
Small bag of bouquet garni
Fleurons

Mix together oysters and their juice with the sherry and bouquet garni. Poach for three minutes. Remove oysters and set aside in a warm place. Add roux to the liquid and cook it for five minutes, stirring well. Add the heavy cream and heat through. Add the oysters and serve immediately. Garnish with caviar and fleurons.

FILET DE CANARD AUX TROIS POIVRES

Duck Breast with Three-Peppercorn Sauce

Per person:
1 duck breast, skinned
1 tablespoon crushed pink, green and black peppercorns
1 tablespoon duck fat
3 tablespoons heavy cream
1 tablespoon brandy
1 pinch tarragon reduction
½ lb. cooked wild rice
Pinch of salt

Flatten duck breast with a mallet. Heat pan and add duck fat. Saute duck breast for about one minute on each side. Remove from pan.

Deglaze pan with brandy. Add peppercorns, cream and tarragon reduction. Add salt to taste and reduce sauce until thickened. In the meantime, slice duck into thin strips. Arrange wild rice on a platter and pour the sauce around it. Arrange sliced duck on top. The duck should be cooked rare to medium-rare.

EILEEN'S AU GRATIN

Serves 6 — 8

5 lb. potatoes
½ lb. butter
1 cup grated Parmesan cheese
Salt and pepper
1 quart Half & Half

Boil the unpeeled potatoes until half cooked. Cool completely in the refrigerator. Peel potatoes, grate them and place in a hotel pan. Add salt and pepper.

Fill the pan with potatoes and Half and Half until it almost covers the potatoes. Sprinkle Parmesan cheese on top of the potatoes. Dot the top with butter cut into small pieces. Bake in oven for 45 minutes at 350 degrees until the top is brown and crusty.

VACHERIN ROMANOFF

Serves 4 — 6

10 ready-made small meringue shells
1 pint fresh strawberries
1 cup orange juice
Zest of one orange
2 oz. Grand Marnier
Whipped Cream

Slice the strawberries and marinate them in orange juice, zest and Grand Marnier. Arrange on meringue shells just before serving. Sprinkle top with a little Grand Marnier and decorate with whipped cream.

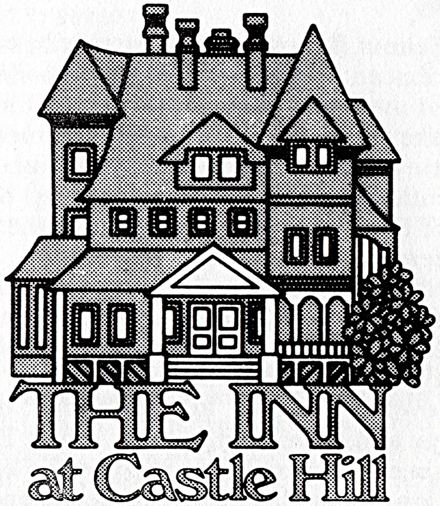
WHITE CHOCOLATE MOUSSE "SABRA"

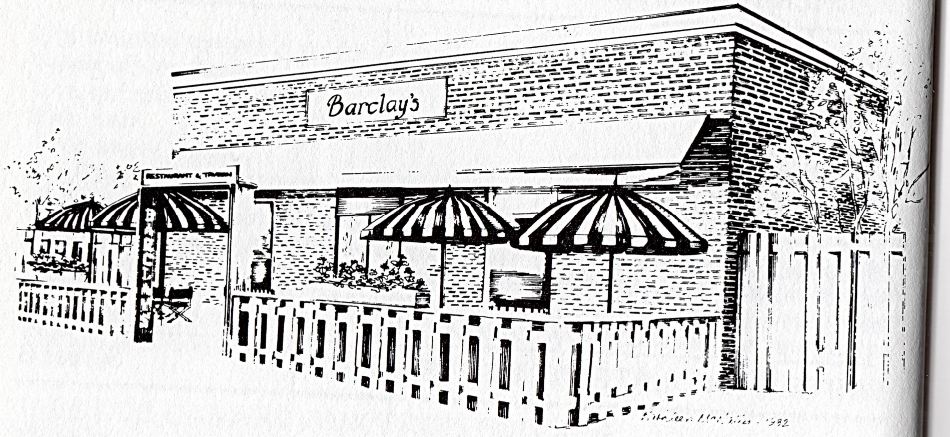
Serves 6

½ lb. white chocolate
2 oz. unflavored gelatin
3 cups heavy cream
2 oz. Sabra Liqueur
2 cups milk
Zest from one orange

Melt the chocolate with milk until it is smooth. Add Sabra Liqueur and the unflavored gelatin (previously soaked in cold milk). Place in a stainless steel bowl and chill on ice.

In the meantime, whip the heavy cream until soft peaks form. Carefully fold the cream into the chocolate mixture. Divide the chocolate mousse into serving dishes and chill at least three hours before serving. Decorate with orange zest soaked in Sabra Liqueur. Bon appetite!





Barclay's

Barclay's is a cheerful little bistro situated on Memorial Boulevard just a few minute's walk up the hill from the waterfront. Located in the same building where the famous jazz spot Hurley's used to be, Barclay's aims to offer fine food in relaxed and stylish surroundings. Custom-made stained glass panels act as room dividers, and the polished wooden floors and elegant table settings give a clean, contemporary look. In summer blue window awnings, attractively-planted window boxes and tables with striped sun umbrellas brighten the sidewalk entrance and patio.

The Chef, Helmut Eckart, of German origin, has worked all over Europe, the Caribbean and New England. He believes that "in order to prepare a great meal, one must start with great ingredients, and the service must make the guest feel at home. The meal should appeal to the eye, the palate and the purse!" To this end, fish is purchased fresh daily and veal cutlets are cut from the whole leg; all food is prepared from scratch, and there's no microwave oven in the kitchen. The menu is small but offers some surprising delicacies . . . Snail Salad, and Mozzarella in Carozza (lightly-breaded fried cheese served with tomato sauce—see the following recipe) are included in the appetizers, as well as Steamed Mussels and Barclay's award-winning Clam Chowder (see recipes for both). Lunch specialties include Sailor's Lunch, Farmer's Lunch and Newport Lunch, all variations on the theme of soup/salad/cheese and served with warm, crusty French bread and a glass of wine or beer—perfect for an inexpensive but nutritious working lunch; and for dinner there's a good selection of fresh fish, outstanding veal dishes and daily blackboard specials cooked in the Continental manner. Freshly-prepared Cheese and Carrot Cakes and Pot de Creme au Chocolat (see recipe) star for dessert. Monday is "guest chef night" for some interesting deviations from the regular fare. The wine list is extensive and at least seven different imported wines are available by the glass.

Tucked away at the rear of the building is The Game Room, a bar with a clubby atmosphere, complete with pool table. For an after-dinner drink here try Richard's Irish Coffee, made with real whipped cream (no short cuts!) or Barclay's famed Pina Colada.

Barclay's is a friendly neighborhood meeting place where guests can feel at home and enjoy fine cooking at moderate prices. If you are looking for a quiet, romantic dinner, Barclay's is the place, but arrive early—things can get lively later in the evening.

BARCLAY'S
30 Memorial Boulevard, Newport
(401) 849-6312

Open all year: 11:30 a.m.—1 a.m. weekdays,
until 2:00 a.m. Friday and Saturday
Lunch: 11:30 a.m.—2:30 p.m.
Brunch: 12 noon—4:00 p.m.
Dinner: 5:30—10:30 p.m.
Food served through the afternoon on weekends and weekdays during the season.
Seats: 81
Children's portions available
Bar: The Game Room, opens 6:00 p.m.—1:00 a.m.
Reservations advised in season
Credit cards: American Express, Mastercard, Visa
Parking: Street parking and Almac's parking lot

MOZZARELLA IN CAROZZA

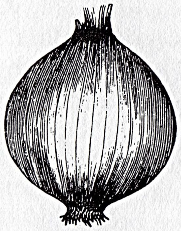
This is an Italian form of a "cheese dream". Cut some all-cream Mozzarella into 1/3 inch thick slices, measuring roughly 3 by 2 inches, then dip the pieces into beaten egg. Roll them gently in plain breadcrumbs and let them sit for a few minutes so that the first coating may dry. Then repeat dipping and breading and make sure that the cheese is well sealed on all sides.

Fry cheese in oil (peanut works the best) to a golden brown and serve immediately on a hot plate. Serve with tomato sauce, or for a more pungent treat, make a sauce of four finely chopped cloves of garlic and seven filets of mashed anchovies and simmer in enough olive oil to liquify.

BARCLAY'S AWARD-WINNING CLAM CHOWDER

Serves 8 – 10

3 oz. salt pork, minced
6 oz. sweet (unsalted) butter
1 cup onion, finely chopped
3 cups fresh quahogs, minced
3 cups potatoes, cubed
48 oz. clam juice, canned or bottled
(fresh may be too salty)
12 oz. heavy cream
Freshly-ground black pepper to taste



Cook salt pork over medium heat for four to five minutes until rendered. Remove pork from pan. Add butter and simmer without coloring it, approximately one minute. Add onions and cook over moderate heat for four minutes. Add potatoes and clam juice. Bring to a boil and simmer for eight minutes. Add quahogs and simmer for three minutes.

In a separate pot, scald cream. Combine cream with chowder base while simmering. If a thicker consistency is desired, add a mixture of two tablespoons of cornstarch mixed with four tablespoons of water.

Add pepper to taste. Serve with unsalted crackers.

STEAMED MUSSELS

Per person:

Select about 18 mussels, medium to large, and preferably from Maine. Beard them by pulling out the fuzz that keeps them attached to each other. Wash them thoroughly and place into a large pot. Slice one small onion per portion, and add to the pot, along with a dash of pepper, a clove of garlic, crushed, half a bay leaf and half a cup of white wine. Cover. Steam until mussels are wide open, about 5 to 7 minutes.

Served with drawn butter, fresh crusty bread and a 1978 white Cotes du Rhone, this would make a simply delicious meal.

P.S. Even though my personal preferance is for mussels from Maine, I like to point out that locally-cultivated mussels are well on their way!

ROAST DUCKLING WITH ITS NATURAL SAUCE

Serves 4

Take a duckling and dry it well with a towel. Season the inside liberally with salt, pepper and rosemary. Pour a little oil over the duckling to prevent the skin from cracking. Preheat oven to 450 degrees. Put the duckling into a roasting pan and roast at high heat for about 30 to 40 minutes. Pour off the grease and lower the thermostat to 325 degrees for approximately 1½ more hours. During this period pour off more of the unwanted fat. When the duckling is three-quarters cooked and not much fat is in the pan, pour in ½ cup of stock and ½ cup of dry white wine. Baste the duckling with these juices several times and serve them as a sauce for the duck.

SCALOPPINE DI POLLO ALLA PARMIGIANA

Serves 4

(Chicken Cutlets Parmesan)

4 chicken breasts
4 tablespoons butter
Mozzarella cheese
1½ cups tomato sauce
Salt and pepper to taste
Flour
Parmesan cheese

Between sheets of vinyl wrap, pound 8 half chicken breasts to less than ¼ inch thickness. Dry them, season with salt and pepper, dust with flour and saute over a brisk flame in 4 tablespoons of hot butter. They should be brown enough after 2 to 3 minutes of cooking on each side. Arrange the scaloppine in one layer in a flame-proof dish. Place a thick slice of mozzarella cheese on each cutlet, sprinkle with Parmesan cheese, and place under a broiler until the cheese melts. Meanwhile, to the pan in which the chicken was sauteed, add 1½ cups of tomato sauce (canned or homemade) and heat it well, stirring in the brown juices from the pan. Serve at once and spoon a ring of sauce around the chicken scaloppine.

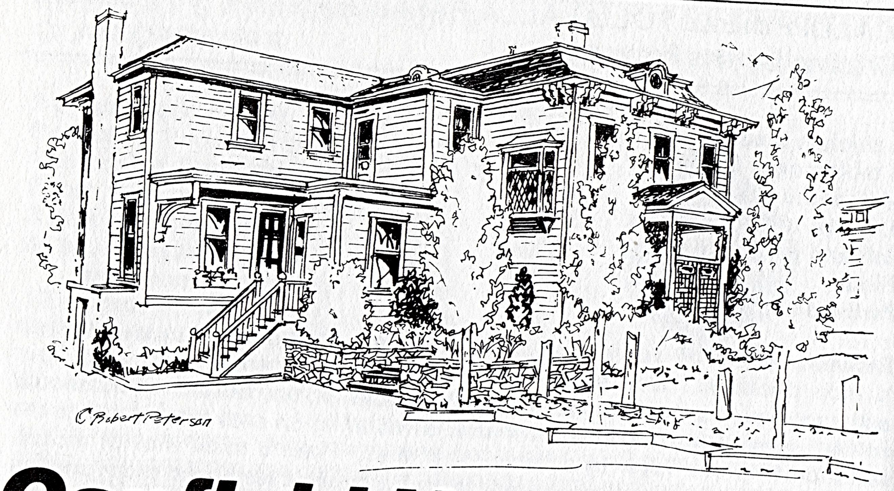
POT DE CREME AU CHOCOLAT

Serves 6

5 egg yolks
1 oz. dark rum
5 oz. semi-sweet chocolate
6 oz. heavy cream

Beat five egg yolks until frothy with 1 oz. of dark rum over a double boiler with low heat – be careful that you don't wind up with scrambled eggs! While you do this, melt 5 oz. semi-sweet chocolate in 6 oz. of heavy cream. Stir well to avoid undissolved pieces of chocolate. When this mixture is a bit cooler than body temperature, gradually incorporate the chocolate mixture into the frothy eggs away from the double boiler. Pour into champagne glasses and chill. Garnish with whipped cream.

Barclay's



Canfield House

The Canfield House, one of Newport's most elegant restaurants, enjoyed a colorful past as a gambling casino during Newport's gilded age. Richard A. Canfield, a native of New Bedford, and, incidentally, the inventor of the card game Solitaire, was a gambler of world renown. He built the most plush gambling casino in the United States in New York City and expanded to Saratoga Springs in 1894 and Newport in 1897. He ran his casino in the Canfield House until 1905, catering to a wealthy and aristocratic clientele who appreciated the lavish surroundings and sophisticated atmosphere he provided. Canfield served gourmet meals in all his casinos, a tradition carried on today by the Canfield House restaurant.

Although there's not a particularly spectacular view from the Canfield House's windows, you'll find there is plenty about the interior on which to feast the eye. Opulently decorated with dark wood raised paneling, period furniture, stained glass and a unique vaulted ceiling, the Victorian mood remains intact. Gas jets have been electrified and small dining tables have taken the place of gaming tables in the richly-paneled salon, now an elegant dining room serving distinguished continental cuisine.

The Canfield House has been owned since 1976 by Dianne Whitehead and her brother James Whitehead and under their guidance the business has enjoyed steady growth and continued success. The entire establishment is run in a leisurely and unhurried manner, and the service is gracious and friendly.

The basic menu consists of veal, chicken and prime steak dishes, with fresh native seafood obtained daily from Newport's waterfront. Seven or eight evening specials are also offered; the selection changes daily and might include a hearty Steak and Kidney Pie (see following recipe). The Canfield House is well-known for its Chateaubriand, a succulent cut served with sauce bearnaise and a bouquetier of fresh vegetables. Other outstanding entrees include a subtly-flavored Escalope de Veau Moutarde de Meaux and Supreme of Chicken Princess with asparagus (see following recipes). Roast Prime Rib of Beef with freshly-baked pop-over is offered on Friday, Saturday and Sunday evenings. Among the appetizers are Clams Casino (of course), Escargot, Littleneck Clams and French Onion Soup au Gratin. An ample and changing selection of desserts is available and might include Strawberry Shortcake, Chocolate Mousse and a variety of delicious tortes and cakes.

For a unique setting for special occasions, the Canfield House House also specializes in catering to groups, parties and weddings.

A welcoming and attractive bar, with open fireplace, features piano entertainment on weekends, and provides a comfortable retreat from the pressures of modern-day life.

It comes as no surprise to learn that the owners of the Canfield House have, in a remarkably short time, built up a large local following of people who enjoy the rare experience of fine dining in the atmosphere of an era which is never likely to return.

THE CANFIELD HOUSE
5 Memorial Boulevard, Newport
(401) 847-0416

Open: 5 to 10 p.m.
Closed: Mondays
Dinner: from 5 to 10 p.m., Sunday: 4 to 10 p.m.
Seats: 90
Children's portions: available any time
Separate Bar: open 4 p.m. to 1 a.m.
Reservations: advised, call 847-0416
Credit cards: Mastercard, Visa, American Express, Diner's Club, Carte Blanche
Parking: ample private parking

SCALLOPS WRAPPED IN BACON — Serves 4

This is a simple, unusual hors d'oeuvre suitable for cocktail parties or as an appetizer before dinner.

24 small sea scallops
12 slices of bacon
Cayenne pepper

Slice bacon lengthwise in half. Wrap one piece of bacon around a scallop and secure with a wooden toothpick. Season scallop with just a hint of cayenne pepper.

Place scallops on tray under broiler and broil until bacon is cooked.

OYSTERS ROCKEFELLER

Serves 4

16 freshly-shucked oysters on the bottom shell
2 lbs. spinach
2 tablespoons chopped shallots
¼ lb. butter
3 oz. pernod
Cheddar cheese
Dash of nutmeg
Salt & pepper to taste

Steam spinach in one inch of boiling water. Drain and cool spinach. In a saute pan, glaze shallots in butter. As the shallots become translucent, add the spinach to pan. Season with salt & pepper, a dash of nutmeg and the pernod. Blend together over a slow flame.

Top oysters with spinach mixture and a small piece of cheddar cheese. Bake in oven at 375 degrees until cheese melts onto oysters.

SCROD BAKED IN FLAKY PASTRY

Serves 6 – 8

3 lbs. fresh scrod
1 sheet of puff pastry
2 lbs. spinach
2 lbs. mushrooms
4 or 5 shallots

Prepare spinach – pick and wash thoroughly. Steam spinach, cool and drain off excess water. Saute chopped shallots in butter and add spinach. Season with salt and pepper and a dash of nutmeg.

Prepare mushrooms – slice and saute in chopped shallots and butter. Put on one side.

This dish is prepared by rolling out the puff pastry into a large square. The spinach is spread thinly and completely across the pastry dough. Next, the mushrooms are spread across the spinach layer. The fresh scrod is then centered on the mushroom layer, and the dough is carefully wrapped around the fish.

The pastry can be sealed by wetting the edges with an egg wash (eggs lightly beaten with milk). To bring out the color of the pastry, coat the dough with egg wash using a pastry brush. Bake scrod in oven at 375 degrees until browned.

When pastry is cut, portions are turned on their side to show a center of white fish surrounded by a ring of mushrooms, a ring of spinach and a layer of pastry.

MONKFISH TAILS EN PIPERADE

Serves 6

Monkfish is a good resource in these days of inflation and scarcity. It is a cook's delight because it is so adaptable; its firm texture suits it to many dishes and its mild flavor can be enhanced with spices and sauces. Be sure to cut and peel off the grayish membrane covering the outer side of the fillet if the fish market has not done so.

The Piperade mixture:
2 large green bell peppers
2 large red bell peppers
1 large yellow onion
2 tablespoons or so of olive oil
2 or 3 cloves of garlic, pureed
1 teaspoon of mixed Italian herbs
¼ teaspoon or so of salt
freshly-ground black pepper

the fish and other ingredients:
3½ lbs. monkfish fillets
1 cup dry white wine
1 cup fish or chicken broth
2 tablespoons or so of olive oil
salt and pepper
flour

Halve, stem and seed the peppers. Cut into very fine long, thin slices. Peel the onion, halve, and cut into thin lengthwise slices. Cook the vegetables in olive oil in a large frying pan over moderate heat for 4 or 5 minutes. Add the herbs, garlic and seasonings. The vegetables should be only partially cooked.

Cut the fish into serving-size pieces. Dredge lightly in the flour which has been seasoned with salt and pepper. Heat oil over moderate heat in a frying pan until it is very hot, but not smoking. Add the fish in one layer. Saute until fish stiffens slightly – do not brown.

Spread the vegetables over the fish. Pour in the wine and broth. Cover and simmer for about 10 minutes. The fish is cooked when it has turned from springy to gently soft. It needs a little more cooking than other fish, but be sure not to overcook it to a point where it falls apart.

Arrange the fish and vegetables on a hot platter and cover. Rapidly boil down the juices until almost syrupy, spoon over the fish and serve.

VEAL MOUTARDE DE MEAUX

Serves 4

4 6oz. veal cutlets
1-1/3 cups heavy cream
4 tablespoons Moutarde de Meaux mustard
1 tablespoon clarified butter
salt and freshly-ground pepper

Heat butter in a skillet. Pass veal through flour and place in hot butter. Cook lightly without coloring, then cook other side.

Add cream and Moutarde de Meaux. Mix with the back of a wooden spoon over a gentle flame for two minutes. Place veal on a platter and spoon sauce over the cutlets.

STEAK AND KIDNEY PIE

Serves 4

1 small onion
2 carrots
1 lb. sirloin
1 lb. fresh lamb kidneys

1 tablespoon tomato paste
2 cups jus de veau
6 tablespoons Worcestershire sauce
salt and pepper to taste

Chop onion and carrots finely. Glaze onions and carrots in saute pan until soft.

Cube sirloin and kidneys. Dredge in flour and sear in hot butter. Combine vegetables with sirloin and kidneys. Season with salt and pepper. Add tomato paste, Worcestershire sauce and jus de veau. Simmer slowly for 10 minutes. Place in casserole dish and top with puff pastry. Bake in oven at 400 degrees for 15 minutes.

CHICKEN PRINCESS

Serves 4

4 boneless, skinless breasts of chicken, about 8 oz. each
8 spears white asparagus
2 cups chicken sauce
egg wash: 4 eggs lightly beaten with ½ cup milk
approx. 8 cups fine white breadcrumbs
flour seasoned with salt and pepper
clarified margarine

Dredge the chicken pieces in seasoned flour. Place each one in the egg wash to coat, then into the breadcrumbs. Pat the chicken on both sides with a dry hand to lightly coat with the crumbs.

Heat the margarine in a large frying pan until it is almost smoking. Brown the chicken pieces lightly on both sides. Place them on a baking sheet and bake in the oven at 350 degrees until tender (about 10 minutes).

While the chicken is baking, warm asparagus spears in a little water in a saucepan.

To serve: place 2 spears of asparagus on each chicken breast and ribbon with chicken sauce.

PEARS POACHED IN WHITE WINE

Serves 12

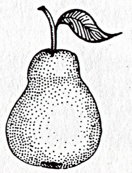
6 pears of the Anjou, Bartlett or Comice size, ripe and unblemished
poaching syrup:
  3 cups dry white wine, preferably dry white French vermouth
  1 cup water
  zest of 1 lemon and 4 tablespoons of its juice
  1 stick or ½ teaspoon powdered cinnamon
  1½ cups sugar

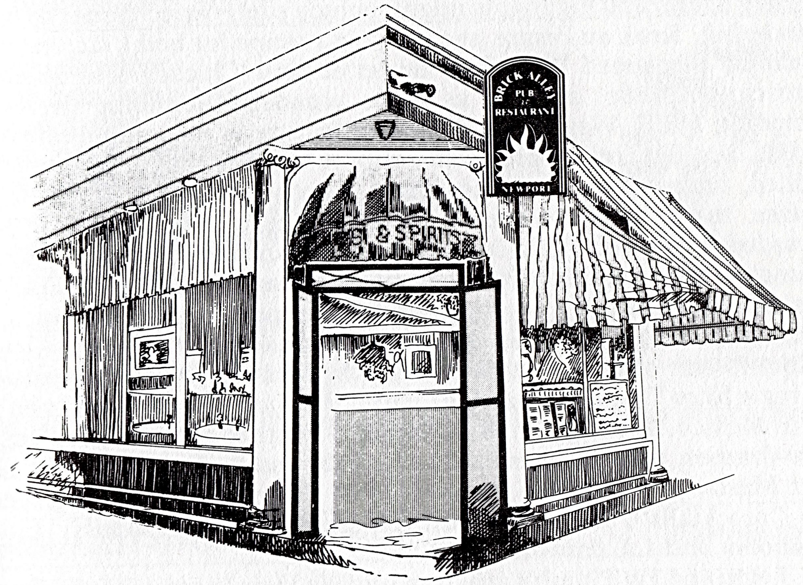
Choose a saucepan that will be large enough to hold the pears submerged in the syrup. Place the syrup ingredients in the pan and bring to a simmer; simmer for 5 minutes and then remove from heat.

One by one, working quickly, peel the pears and slip them into the syrup. When all the pears are peeled, bring the syrup barely to a simmer and maintain at this temperature for 8 or 10 minutes, until the pears are tender through when pierced with the sharp point of a small knife.

When done, cover pan and leave the pears to absorb the flavors of the syrup for 20 minutes. (The pears can be held covered and refrigerated in the syrup for several days.)

To serve: carefully slice each pear in half lengthwise and core. Place each half in a bowl with some of the syrup; you may wish to add heavy cream or top with whipped cream.





Brick Alley Pub & Restaurant

Right across Thames Street from the Brick Market Place is the **Brick Alley Pub & Restaurant**, a lively watering hole that offers a staggering selection of food and drink ranging from appetizers, burgers, tacos, sandwiches, omelets, desserts and "potent potables" to a changing daily menu of lunch and dinner entrees.

A smoothly run and professionally managed operation, the Brick Alley Pub & Restaurant was opened in 1980 by Ralph and Pat Plumb after training at the School of Hotel & Restaurant Management at Cornell University and then a career in managing restaurants across the country, from Los Angeles to Pittsburgh, and up and down the East and West Coasts. While doing all this traveling, they had the opportunity to sample many different regional and ethnic cuisines and to visit literally hundreds of different restaurants, gathering ideas for what could become the Brick Alley Pub & Restaurant's diverse menu and eclectic decor.

The corner location Ralph and Pat chose for their restaurant, a dignified building which formerly housed the Newport Daily News, has been snappily refurbished with yellow and white striped awnings, cafe-style curtains in the tall street-front windows and hanging potted plants. Decorated with artifacts and nostalgia collected from all over North America by the owners, the restaurant offers semi-formal dining in the front of the building, casual in the back. Blackboards display the day's fare, and highlights might include such varied dishes as Sole Vanderbilt, Steak au Poivre (see following recipe for both), Cajun-style Scallops, Blackened Whitefish, Sweet & Sour Chicken and Spinach Fettucine Alfredo, as well as some wonderful-sounding desserts, including Milky Way Cake. A special feature is the soup and salad buffet, serving freshly-prepared soup of the day and a selection of chilled, crisp greens and vegetables. Another specialty is the Irish Coffee, three-times the winner of the Jameson Irish Whiskey Cup, awarded to the best Irish Coffee served on Aquidneck Island Sunday Brunch at the Brick Alley Pub & Restaurant is an excellent deal. Entrees range from Steak & Eggs to Eggs Sardou and include a special fruit and salad buffet. Also available is the most exotic collection of cocktails, daiquiris and coladas one could wish to find anywhere; how about trying a Slow Train to Mazatlan, "from the most notorious cantina in all of Mexico, Tommy D's in Mazatlan — a frosty concoction of fresh strawberries, bananas, peach brandy, light and dark rum, served in a pint Mason jar." And for the designated driver of the evening there are "mocktails", non-alcoholic fruit smoothies, and Moussy (non-alcoholic) and LA (low-alcohol) beers.

Ralph and Pat Plumb's goal is to provide their guests with the finest quality in food, service and atmosphere, after all "there is hardly anything in the world that some person cannot make a little worse and sell a little cheaper; and people who consider price alone are this person's lawful prey." But Ralph and Pat haven't forgotten that what people also want is to have fun, and at the Brick Alley Pub & Restaurant you will eat well, drink well and have a good time, too.

BRICK ALLEY PUB & RESTAURANT
140 Thames Street, Newport
(401) 849-8291/849-6334

Open: All year
9:00 a.m.—1:00 a.m. in season
11:00—1:00 a.m. off season
Breakfast: 9:00 a.m.—11:00 a.m. in season
Lunch: 11:00 a.m.—5:00 p.m.
Dinner: 5:00 p.m.—11:00 p.m.
Sunday Brunch: 11:00 a.m.—3:00 p.m.
Seats: 72 off season; 125 summer
Children's portions: Always available
Reservations: Only two reservations taken per half hour; other tables left open for walk-in business
Credit Cards: MC, VISA, CB, DINERS, AMEX; Personal checks accepted

BRICK ALLEY PUB & RESTAURANT NEWPORT

STRAWBERRY SOUP

(Makes 1½ quarts)

1½ cups water
1 cup beaujolais wine
½ cup sugar
2 tbs. fresh lemon juice
1 cinnamon stick
1 qt. strawberries, hulled and pureed
½ cup whipping cream
¼ cup sour cream

Combine water, wine, sugar, lemon juice and cinnamon stick in a 4-quart saucepan and boil uncovered 10 minutes, stirring occasionally. Add strawberry puree and boil, stirring frequently for 10 minutes more. Discard cinnamon stick and let soup cool.

Whip cream. Combine with sour cream and fold into strawberry mixture. Serve chilled.

ESCARGOT-STUFFED MUSHROOMS

(Serves four)

24 washed medium sized button mushrooms
1 cup seasoned buttered breadcrumbs
1 tbs. chopped scallions
6 slices raw bacon
1 tbs. chopped parsley
24 helix snails
2 oz. cognac
1 tsp. minced garlic
½ lb. garlic butter
1 dash nutmeg

Marinate escargots overnight in a mixture of minced garlic, cognac, scallions, nutmeg and chopped parsley.

Blanch mushrooms in boiling water until half cooked. Cool and remove stems from mushroom caps. Put a scant teaspoon of garlic butter in each mushroom cap. Place one escargot in each mushroom cap. Top each mushroom with seasoned buttered breadcrumbs and ¼ strip of bacon. Bake in pre-heated 400° oven until bacon is crisp.

SEAFOOD QUICHE

(One pie)

½ cup mayonnaise
2 tbs. flour
3 eggs
½ cup milk
½ lb. snow crab meat
½ lb. Swiss cheese, shredded
½ cup scallions, diced
½ cup mushrooms, sliced
½ oz. sherry
1 pie shell

Pre-bake shell for 5 minutes at 375°.

Whip until frothy: mayonnaise, flour, eggs, milk and sherry. Immediately stir in: Swiss cheese, crabmeat, mushrooms and scallions.

Pour all ingredients into pre-baked pie shell. Bake at 325° for 30 minutes, or until slightly golden brown on top. Remove from oven. Let stand for one hour before serving.

SOLE VANDERBILT (Per person)

2 filets of sole
¼ cup bay scallops
¼ cup snow crab
¼ cup shredded cheddar or Monterey Jack cheese
¼ cup sliced mushrooms
½ oz. white wine
1 tbs. garlic butter
1 tbs. buttered bread crumbs
½ cup hollandaise sauce (see following recipe)

Preheat oven to 450°. Spread garlic butter in an individual casserole. Place one sole filet on bottom of casserole and place a layer of scallops on top of the filet; then layer on the crabmeat, mushrooms and cheese. Add a splash of white wine. Top with second filet of sole and sprinkle with buttered bread crumbs. Bake until fish flakes, 10—15 minutes. Top with warm hollandaise sauce and sprinkle with paprika before serving.

HOLLANDAISE SAUCE (Makes approximately 1½ cups)

¼ cup water (or white wine)
1½ tbs. fresh lemon juice
¼ tsp. salt
pinch white pepper
3 egg yolks
1 cup (2 sticks) unsalted butter

Mix water, lemon juice, salt and pepper in a small saucepan. Bring to boil, reduce heat and simmer until liquid is reduced to two tablespoons. Set pan in larger pan of cold water to cool.

Beat egg yolks in a non-aluminum saucepan until thick and creamy. Slowly beat in lemon reduction. Whisk over low heat until thickened. Do not allow eggs to become too thick or dry. Remove from heat and begin slowly drizzling warm, not hot, melted butter into the yolks, beating constantly until all the butter has been incorporated and the sauce is just pourable.

NEW YORK SIRLOIN AU POIVRE (Per person)

1 12 oz. boneless prime New York sirloin steak
1 tbs. coarsly cracked black pepper
¼ cup cognac
¼ cup heavy cream
1 tsp. dijon mustard

Trim excess fat from steak and pound it until thin, to about ½ of original thickness. Render excess fat trimmings in a heavy skillet over high heat. Press cracked pepper into both sides of meat. Remove unrendered fat from skillet, add steaks and sear one minute on each side. Reduce heat and continue cooking until desired doneness is *almost* achieved. Transfer steak to heated plate and keep warm while preparing sauce.

Pour off excess fat in skillet. Deglaze pan by adding cognac. Blend in cream and mustard and cook over high heat until sauce thickens. Pour sauce over steak and serve immediately.

CHOCOLATE MOUSSE (Serves six)

4 oz. semi-sweet chocolate, broken up into small pieces
1 pint whipping cream
3 large egg yolks
4 oz. sugar

Place chocolate in a double boiler and melt slowly over a low flame. Be very careful not to burn chocolate.

Whip heavy cream in a large stainless steel bowl until firm. Hold under refrigeration until needed.

Combine yolks and sugar in a stainless steel bowl and whip thoroughly. Temper the eggs by adding a small amount of chocolate to the egg and sugar mixture and whip well. Add remaining melted chocolate and whip until smooth.

Fold chocolate mixture into whipped cream by folding in gently with a rubber spatula. Be sure to mix all ingredients thoroughly.

Fill 7 ounce stemmed glasses with mousse to ½ inch from the top.

Refrigerate for four hours to allow the mousse to set.

Remove from refrigerator and top with whipped cream and chocolate shavings. We recommend Ghiardelli chocolate from San Francisco.

HOT APPLE PIE COCKTAIL (Serves four)

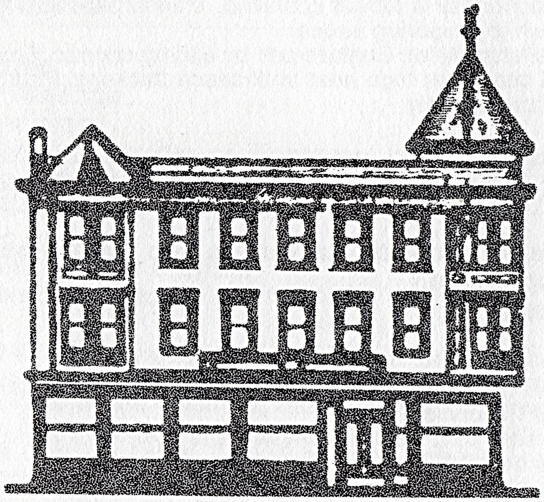
1 qt. apple cider
4 cloves
6 oz. Tuaca
½ pint whipping cream
4 cinnamon sticks

Bring apple cider and cloves to a boil in a medium saucepan. Pour Tuaca into four Irish coffee mugs (or stemmed glasses). Strain hot cider into glasses to within ½ inch of the rim. Top with whipped cream and a cinnamon stick.

"BRICK ALLEY PUB & RESTAURANT IRISH COFFEE"

Winner 1983 - Jamesons Cup

Dip the rim of an Irish Coffee cup ¼" deep in a shallow saucer of Grand Marnier Liqueur. Dip the rim into a saucer of granulated sugar. Caramelize the sugar on the rim of the glass over an open flame. Add ½ tsp. of superfine sugar. Add 1½ oz. Jamesons Irish Whiskey. Fill to ½" of top with freshly brewed coffee. Top with whipped cream. Drizzle Bailey's Irish Cream liqueur over the whipped cream. Sprinkle shaved Ghiardelli chocolate over the whipped cream. Serve with a rolled wafer cookie and a sip stick.



The Ark

The Ark Restaurant is located in a prominent building right in the center of Newport, at the junction of Thames Street, Memorial Boulevard and America's Cup Avenue. It would be an understatement to say you can't miss it, especially now with its new coat of grey paint. The Ark is British-owned and operated by William Smith and Tim & Cathy Herring. Visiting Newport in 1980 for the America's Cup, they fell in love with the town and started to search for a suitable home for the restaurant they wanted to open in conjunction with their very successful restaurants in London. The place they found certainly seems to have been a challenge to take on, but they jumped at the chance of having the opportunity to restore a historic building and now have a guest house, restaurant and bar all in the same location.

The building was constructed in 1898 and is listed in the National Register of Historic Building. The upper floors were formerly operated as an inn by a Mrs. Mary Gallager, who became known as Ma Gallager to her guests. The Ark added a bit of new history to its historic past when Britain's Prince Andrew visited the restaurant for the official dinner given in his honor before the British Ball during the America's Cup Trials in 1983.

On the ground floor of the Ark is an English-style pub, authentically decorated and very much in keeping with the style and date of the building, while upstairs is a beautifully designed dining room reminiscent of an Italian garden. The creation of London designer Julie Hodges, this romantic confection in apricot, grey and pale green features handpainted stencilled wall coverings, marbelized woodwork, and painted cloud effects, set off by potted trees, Oriental carpets and exquisite drapes at the many windows. The tables are attractively set with crisp linens, fresh flowers and candles and have been arranged carefully to allow for plenty of space between parties of diners — something that seems to be a rare commodity these days.

The food served at The Ark is "progressive American cuisine with continental and international influences", say the owners, and is prepared with fresh New England produce of an exceptionally high quality. Chef Michael Chapman changes the menu frequently, but such dishes as halibut in a hazelnut crust with banana and chutney sauce, blackened catfish, (see following recipes for both), roasted breast of duckling with a fig and pecan sauce, ravioli of spinach and chicken, and "Steak of the Ark" (with green peppercorns, mustard, shallots and a brandy cream sauce) are often on the menu and give one an idea of the kind of food served here. Michael's favorite recipes follow, along with his comments for each one. Desserts might include an incredibly rich chocolate terrine, Julie's famous creme brulee (see following recipe), raspberry-hazelnut sorbet, and an English trifle which is pretty close to being English. The food is beautifully presented and impeccably served. The Ark has an unpretentious and moderately-priced wine list which includes the Sakonnet America's Cup white, and the house wine is a French burgundy, Mommesin.

During the summer months, the Ark also serves an international breakfast from 8 to 11 a.m., while lunch is served year 'round. Whether you visit the pub for lunch, have breakfast on the sidewalk terrace, or enjoy dinner in the beautiful surroundings of the dining room, you're sure to be well looked after and well fed.

THE ARK
348 Thames Street, Newport
(401) 849-3808

Open: All year
Breakfast: 8—11 am (in season only)
Lunch: 11 am—6 pm
Dinner: 6—10 pm
Sunday Brunch: 11 am—3 pm
Separate Bar: The Pub, 11:30 am—1 am
Seats: 60—80
Children's Portions: smaller portions are served for Lunch & Dinner
Reservations: advised—call 847-3808

GRILLED SHRIMP (Serves four)

Something instead of the standard shrimp cocktail needed to be offered to the public. This is basically with a Japanese influence.

16 large shrimp, peeled & deveined
4 oz. fresh ginger, peeled & pureed
8 oz. soy sauce
2 tbs. honey
8 oz. water

Combine all ingredients and let sit overnight.

3 ea. star anise
4 oz. rice wine vinegar
3 oz. soy souce
2 oz. heavy cream
1tsp. fresh pureed ginger
¾ lb. butter / cut into small pieces

In a heavy gauge saucepan combine the first 3 ingredients and the ginger and reduce to one-third its volume. Add heavy cream and reduce to ½ volume. Over a medium heat whisk in butter piece by piece, whipping it quickly. When fully emulsified remove from heat and cover.

Grill shrimp over med/high heat turning often so as not to dry out, and baste with marinade. Pour a little sauce on a plate and place shrimp on sauce. Sprinkle with toasted sesame seeds and serve immediately.

Optional Garnish

Using fresh angelhair pasta, fashion a nest or basket and saute the nest in hot oil to produce a center piece for the shrimp to be arranged on and garnish with a thin julienne of leek, carrot and beet that have been poached.

COLD CANAPES OF SMOKED SCALLOPS WITH A GINGER AND PAPAYA SAUCE (Serves four)

I thought of this dish while doing a papaya and ginger sauce for grilled swordfish. I used to buy smoked scallops and just pop them in my mouth. I tried this receipe with the papaya and discovered a blend of tastes I thought were wonderful.

1 lb. smoked scallops
2 tbs. ground fresh ginger
1 papaya / skinned and de-seeded
3 oz. lime juice / freshly squeezed
3 oz. white Bordeaux
4 oz. butter / cut into small cubes

Reserve 16 smoked scallops.

Stew the papaya with the ginger, lime juice and white wine until soft. Puree in food processer. Add remaining smoked scallops and puree again. Add butter cuts while spinning. Remove from processor and chill for 1 hour.

Toast thin slices of French bread and place papaya mix on top of each one. Garnish with the reserved whole smoked scallops and a sprig of arugula or mache.

HALIBUT IN A HAZELNUT CRUST WITH BANANA AND CHUTNEY SAUCE (Serves four)

My son Alex loves "Heath Bars" which is nothing more than toffee, hazelnuts and chocolate. This is my interpretation of a Heath Bar for dinner. The chutney replaces the toffee and the halibut replaces the chocolate . . . After all . . . who ever heard of a chocolate fish?

Halibut:

4 6-oz. boned and skinned halibut filets
(approx. ½" thick)
1 lb. whole hazelnuts, ground fine and sifted
2 eggs) combined
4 oz. water)
flour to pat on fish
4 oz. clarified butter

Pre-heat oven to 425^0

Take 3 plates and place the flour in the first, the egg and water in the second and the ground hazelnuts in the third. Bread the filets first in the flour, then in the egg mix, and then in the hazelnuts.

Heat the butter gently in a oven proof skillet. When hot, place the filets in the skillet. Cook for 2 minutes. Turn, and place the skillet in the oven for approximately 10—12 minutes. Remove fish from pan and served immediately with the banana and chutney sauce.

Sauce:

bones from halibut, approx. 1 lb.
16 oz. white wine
4 tbs. chopped shallots
16 oz. heavy cream
8 oz. chutney
2 bananas

Place fish bones, shallots and white wine in a heavy saucepan and reduce to half its volume. Add heavy cream to this and reduce again to half its volume. Strain sauce into another saucepan and add the chutney and cut up bananas. Bring sauce to a boil and remove from heat. Puree sauce in either a food processor or a blender. Cover and keep warm until ready to serve.

Garnish with chive flowers and a julienne of pickled ginger, or a caramelized wedge of banana, or a fanned poached apple could be used.

BLACKENED CATFISH WITH GARLIC FLAVORED MAYONNAISE (Serves four)

Cajun cooking has been the rage for the past few years. But I don't think that the real cajun spices are palatable. So cutting the mix with corn meal does two things: it cuts down the amount of "spice", as well as giving the fish more of a crust to keep it moist and flavorful.

Sauce:

4 tsp. sweetened garlic*, pureed
***(cloves of garlic that have been poached in cold water five times)**
1 baking potato, peeled and cooked, then chilled
16 oz. extra virgin olive oil
5 egg yolks
1 tbs. salt
1 tsp. white pepper
juice of 1 lemon

In a food processor puree potato and sweet garlic. Add egg yolks and puree to a fine consistency. Slowly add the olive oil. When finished add lemon juice, salt and pepper.

Cajun Blackening Mix:

2 tbs. gumbofile
2 tbs. cayenne pepper
2 tbs. white pepper
2 tbs. black pepper
2 tbs. paprika
2 tbs. garlic powder
2 tbs. onion powder
14 tbs. corn meal

Mix thoroughly

Catfish:

3 oz. butter
4 6-oz. boneless catfish per person
Cajun blackening mix
14" cast iron skillet

Dredge catfish in mix. Heat skillet to maximum temperature. Add butter and sear filets for 2½—3 minutes on both sides.

Spread sauce on four plates and serve well drained fish on top. Accompany fish with grilled vegetables such as a ½" slice of bermuda onion with thyme, jalapenos, ½" slice of ripe tomato with chopped basil, or grilled corn wedges.

RAVIOLI OF CHICKEN AND SPINACH WITH A SWEET GARLIC CREAM (Serves four)

The sweetness of the garlic is achieved merely by taking the oil and acidity out of the garlic. In the restaurant we use elephant garlic which is milder than normal garlic and easier to work with. Sweet garlic gives you the flavor but very little of the "scampi breath" associated with garlic.

Stuffing:

10 oz. fresh spinach, steamed, chilled and drained
12 oz. chicken breast boned, skinned and poached
3 whole eggs
2 tbs. sweet garlic, crushed
1 tsp. salt
½ tsp. white pepper

Put chicken in the food processor and puree fine. Add eggs, garlic, salt, pepper and puree until fine. Spoon mixture into a mixing bowl, fold in the coarsely chopped spinach and chill.

Cut fresh sheet pasta with a 4—4½" round cookie or pastry cutter. Keep reserved and moist with a wet cloth. Using an egg wash and a pastry brush, brush one side of each circle, doing only 12 at a time. Place a tablespoon of mixture on one side of round and with your fingers crimp them in half so they resemble a moon in the quarter phase. When finished place on a flat pan large enough to fit in the freezer.

Garlic Cream:

16 oz. heavy cream
2 oz. sweet garlic, pureed
1 oz. arrowroot
2 oz. sweet (unsalted) butter
1 tsp. salt
½ tsp. white ground pepper

Bring heavy cream and sweet garlic to the scalding point, being careful not to boil. Slowly add arrowroot mixture and whisk briskly. Season with salt and pepper. Remove from heat and whip in the butter.

Poach ravioli for approximately 7—10 minutes in salted water and serve with sauce on top.

Serving option:

Clean one more 10 oz. bag of spinach and saute the raw spinach in 2 oz. of butter seasoned with salt and pepper and make a ring of wilted spinach around the plate. Place ravioli on the inside of the ring with sauce and garnish with fresh snips of chives and pink peppercorn.

JULIE'S CREME BRULEE (Serves four)

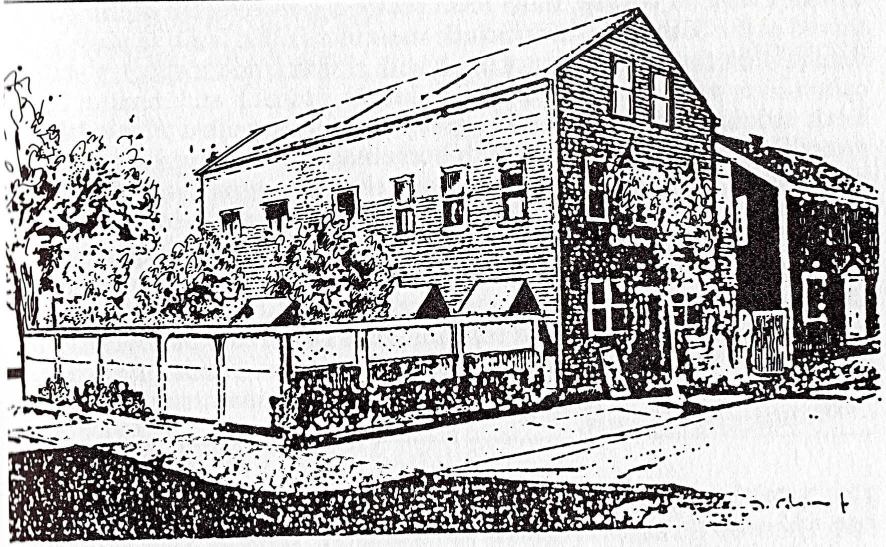
This is a famous dish from the Ark's sister restaurant "Julie's" in London. Executive Chef John Ekperigen of Julie's and I spent hours trying to duplicate it with American rather than English cream.

6 egg yolks
1 cup heavy cream
1 tsp. vanilla
3 oz. raw sugar

Using a saucepan as a bottom of a double boiler and snug fitting aluminum bowl as a top, bring water to a boil. Add all ingredients to boiler and briskly beat until mixture thickens. Remove from heat and continue to whip so the custard cools slightly. Pour custard into oven proof ramekins or custard dishes (approximately 4 oz. each) hopefully as wide as tall. Place in freezer for 6 hours to set.

To serve:

Pre-heat broiler. Remove brulees from freezer and place about a ¼" depth of raw sugar on top of each and place under broiler. Sugar will caramelize and burn around the edges. Remove and place on individual serving plates. Allow brulees to stand 1 minute to cool and let sugar harden like a toffee. The brulee will have a frozen ice cream-like bottom and a cool liquid top, then the hard toffee.



The Southern Cross

The Australian owners of the Southern Cross have transformed a former sailors' bar on Lower Thames Street into an elegant but friendly restaurant featuring new American cuisine. The fully-renovated Colonial revival building offers dining on two floors in surroundings that are dramatically different from any other restaurant in Newport. The decor is New York chic, an intriguing mix of high-tech and art deco. Downstairs the walls are painted pink, the upstairs is done in shades of grey, and there's grey carpeting throughout. Brightly colored prints by Australian artists hang on the walls and lush green plants and mirrors are strategically placed. A dramatic lighting system, designed by one of the owners, throws softly colored projected images on the walls—sometimes you'll see stars and moons, or maybe a window casement. Diners sit in black metal tube chairs (which are a lot more comfortable than they look) and dine off tables draped with crisp white linen. A candle and fresh flowers arranged stylishly on a mirrored glass circle make a striking centerpiece for each table.

Owners Peter de Caus and Robert Fuller opened the Southern Cross in June 1983 during the America's Cup races. Their chefs are Everett G. Reid III and Stuart Reid, two brothers who trained at the Cordon Bleu School of Cookery in London and the Culinary Institute of America in New York. They previously worked at the Texarkana Restaurant, New York and the Harvest Restaurant, Boston. The menu changes seasonally and the chefs use only the freshest available ingredients with creativity and originality. They believe in using regional produce and meats whenever possible, including Long Island duck, lamb, steak and chicken, and, of course, fresh local seafood. Some recent menu items served at the Southern Cross include mesquite-grilled lamb sausage with mango-pear chutney; breast of duck with rhubarb and raspberry sauce; calves liver with shallots, balsamic vinegar, spinach and tomato; New York sirloin with Jack Daniels gravy; mesquite-grilled Block Island swordfish; and apple fritters with homemade vanilla/maple ice cream (see following recipe). There is a comprehensive wine list with a large selection of Australian red and white wines; the house wine is Hardy's "Captain's Selection" Cabernet Sauvignon and Fume Blanc.

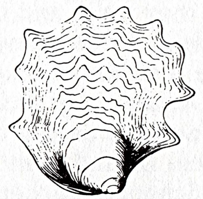
The Southern Cross is open for dinner every day of the year except Christmas Day, and serves a late supper from 10 pm to 12:30 am. A terrific brunch is served on weekends from 10 am to 3 pm., when you can precede your meal with a Mimosa, Screwdriver or orange juice and a basket of freshly-baked assorted muffins, compliments of the house.

THE SOUTHERN CROSS
509 Thames Street, Newport
(401) 849-8888

Open: every day except Christmas Day
Brunch: Saturday & Sunday, 12 noon to 3 pm
Dinner: 6—10 pm
Late Supper: 10 pm—12:30 am
Seats: 90
Children's portions: not served
Reservations: advised, call 849-8888
Credit cards: all major credit cards accepted.
Parking: small lot, and ample street parking

FRESH WELLFLEET OYSTERS WITH RASPBERRY MIGNONETTE SAUCE (Serves four)

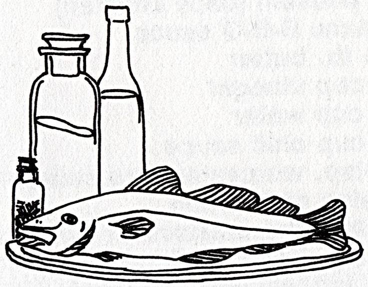
6 fresh Wellfleet oysters
4 tsp. raspberry vinegar
1 tsp. crushed black peppercorns
1 tsp. chopped parsley
1 tsp. shallots, finely minced
1 tsp. virgin olive oil



Mignonette Sauce:

Mix oil and vinegar by degrees, slowly. Then add all remaining ingredients except oysters. Mix well. Chill for 3 hours. Shuck fresh oysters and place them on a bed of crushed ice. Place a teaspoon or two of Mignonette Sauce on each oyster and serve chilled.

BLOCK ISLAND CODFISH AND CORN CHOWDER (Serves six)



3 lbs. fresh cod
3 onions, finely diced
1 carrot
3 sprigs parsley
1 whole clove
1 bay leaf
1½ tsp. salt
2 lbs. potatoes
2 tsp. butter
2 cups milk
12 ears fresh corn

Trim skin and bones from codfish. Place them in a large pot, reserving the fish filets. Add water to cover. Bring to a boil with the carrot, bay leaf, salt, clove and parsley. Add the ears of corn and simmer for 15 minutes. Remove the corn kernels from the cobs with a sharp knife when cooked. Dice codfish and potatoes in ½" cubes. Melt butter in a medium-sized pot and saute onions until transparent. Add codfish and potatoes and cook until soft. Add the corn kernels and strained stock. Add salt & pepper to taste, then milk or heavy cream. Heat thoroughly and serve at once.

GRILLED SWORDFISH STEAK WITH CHAMPAGNE ORANGE SAUCE (Serves four)

1 swordfish steak per person
Indoor-Outdoor grill
10 oz. pink Champagne
2 tsp. shallots, diced
juice and grated rind of 2 fresh oranges
2 tsp. chopped parsley
2 tsp. Champagne vinegar
2 cups cream
8 oz. sweet unsalted butter

Place butter, salt and pepper on swordfish steaks. Then place on grill. Place pink Champagne and shallots in a saucepan and reduce by half. Add vinegar and cream and reduce once again by half. Add juice and rind of oranges. Reduce to desired consistency. Finish by whisking in sweet, unsalted butter. Sauce should be served at once with swordfish.

B-B-Q POUSSIN WITH DIRTY RICE AND FRESH CORN

(Serves six)

3 poussin (baby chicken)
Texas B-B-Q sauce
¼ lb. butter
1 cup vinegar
1 cup water
1 cup chili sauce
2 tsp. worcestershire sauce
Juice of 1 lemon
1 tsp. dry mustard
2 tsp. Texas chili powder
¼ tsp. cayenne pepper
1 tsp. black pepper
¼ cup sugar
1 onion, grated
2 garlic cloves

Texas B-B-Q Sauce:

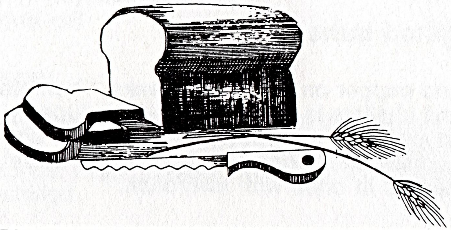
Melt butter. Add vinegar, water, chili sauce, and juice of lemon. Combine all dry ingredients and add to the liquid mix. Cook together at gentle simmer for 30 minutes.

Place poussin on roasting pan. Pat with oil, salt, pepper and roast for 8 minutes at 375°.

Remove from oven and coat with B-B-Q sauce. Finish in oven for another 10 minutes at 400°. Serve immediately with dirty rice and fresh corn.

Dirty Rice:
12 oz. chicken livers, pureed
1 doz. shallots, finely diced
6 oz. celery, finely diced
salt and pepper to taste
16 oz. white rice (cooked)

In a saucepan place 1 tsp. butter. Add chicken livers and cook for 1 minute. Add shallots and celery and cook for another minute. Finish by stirring in the white rice and serve at once.



APPLE CINNAMON FRITTERS WITH VANILLA MAPLE ICE CREAM

(Serves four)

½ cup flour
½ cup sugar
1 tsp. salt
2 tsp. baking powder
1 tsp. cinnamon
1 cup light cream
2 cups tart apples, peeled, cored and diced

Place flour, sugar, salt, baking powder and cinnamon in a mixing bowl. Beat in eggs, milk and cream and stir until smooth. Add the diced apples.

Pour oil into a skillet, about ½” deep. Heat until it is hot. Drop apple mix into the skillet by teaspoons and fry until golden.

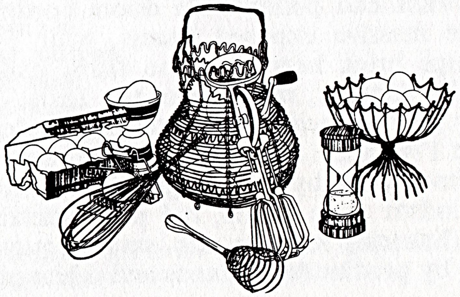
Serve at once with vanilla maple ice cream.

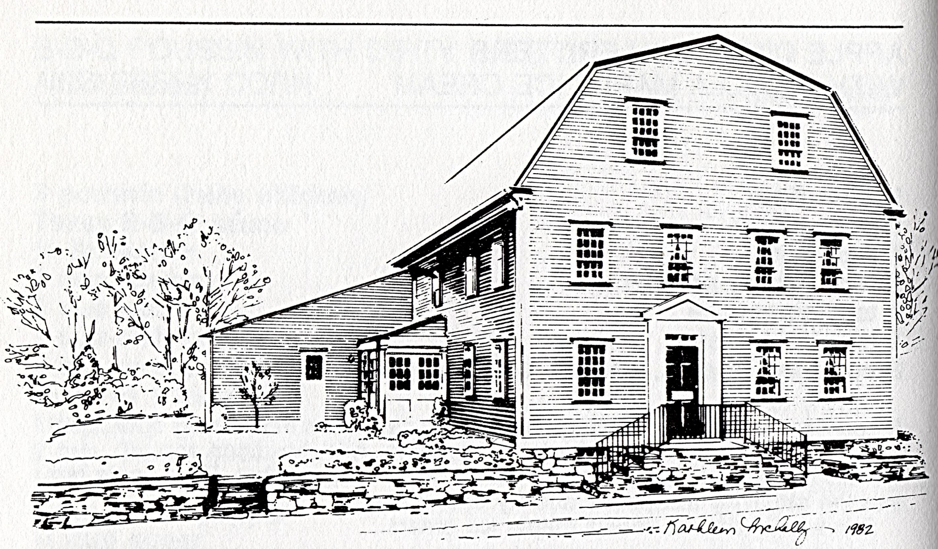
GEORGIAN PECAN PIE

(Serves four)

1 vanilla bean
3 whole eggs
3 cups halved pecans
1 cup brown sugar
½ cup butter
4 tsp. maple syrup
2 tsp. clover honey
1 pie shell, baked

Whisk eggs and slowly add to them the brown sugar, butter, honey, syrup and center of the vanilla bean. Put through a strainer and then pour into pie shell. Place pecans on top and bake in oven at 350° until pecans brown evenly.





White Horse Tavern

The **White Horse Tavern** has been providing Newporters with food and drink since 1687 and is the oldest tavern in the country still serving its original purpose. This historic building was constructed some time in the mid 1600's as the two-room, two-story residence of Francis Brinley. William Mayes, Sr., bought the massively-framed building in 1673 and obtained a tavern license in 1687, when presumably the landmark building was transformed to that use. As a tavern, the building had a colorful history until 1901 when it was sold out of the family. The tavern became a boarding house and changed hands several times, ultimately falling into disrepair. In 1954 the Preservation Society of Newport acquired the venerable building and restored it as a working tavern, opening it as a restaurant in 1957. The tavern and restaurant are now privately owned.

Painted Colonial red, the exterior of the White Horse Tavern epitomizes 18th century Newport architecture with its gambrel roof, clapboard walls and pedimented doors bordering the sidewalk. Inside are massive exposed beams, wide polished floorboards and a huge brick hearth in the front hall, placing the interior in the 17th century, rather than the 18th. The building has been lovingly restored with great attention to detail. Furnishings are authentic 17th and 18th century antiques and recreate the atmosphere of times gone by in this genuine old tavern. In the dining rooms, Windsor style chairs, red print curtains and tables decorated with flickering candles and small bouquets of dried flowers are offset by pristine table linens and white plaster walls.

This Colonial tavern is now a serious restaurant as well, and is fast gaining a national reputation for fine dining. Entrees such as Chicken Vallee d'Auge (see following recipe), Veal Scallops Holstein, Chateaubriand Bearnaise for two, Roast Prime Rib au jus, Brook Trout Amandine, Baked Swordfish, individual Beef Wellington, and Veal Chops in Chanterelle Sauce (see recipe), are some of the items that feature on the dinner menu. For lunch, a good selection of sandwiches, soups and salads is available, supplemented with several reasonably-priced entrees and seafood specials. The outstanding wine list contains over 120 different varieties, including fine Bordeaux and Burgundies, German Rhine and Moselle, Italian, Spanish and Portuguese wines, as well as a good selection of domestic labels. The White Horse Tavern also prides itself on its full line of Champagnes.

The managers of the White Horse Tavern knew it would be a challenge to create an outstanding European-style restaurant catering to discriminating tastes in the the old-world atmosphere of this historic building, and the consensus of opinion, backed up by the Mobil Guide's 3-star rating, is that the challenge was well met.

THE WHITE HORSE TAVERN
Corner of Marlborough & Farewell Streets, Newport
(401) 849-3600

Open: 12:00 noon to 10:00 p.m., seven days a week, all year
Lunch: 12:00 noon to 3:00 p.m.
Dinner: 6:00 to 10:00 p.m.
Sunday Brunch: 12 noon to 3:00 p.m.
Seats: 134
Separate Bar: open 12:00 noon to 1:00 a.m.
Children's portions: not served
Reservations: advised
Credit cards: all major cards accepted
Parking: private lot

WHITE HORSE SALAD DRESSING

About 2¾ Cups

4 cloves garlic, mashed
6 teaspoons Dijon mustard
2 teaspoons dried basil
1 teaspoon dried thyme
½ teaspoon dried mustard
2 cups salad oil
¾ cup wine vinegar
Salt and pepper to taste

Combine all ingredients in a screw-top jar and shake well. Place in refrigerator until chilled. Shake again before using on salad.

FILET DE SOLE BONNE FEMME Serves 4
Sole with Hollandaise & White Wine Sauce

- **A few fish bones**
- **A few whole peppercorns**
- **1 clove garlic**
- **1 slice onion**
- **1 cup water**
- **¼ cup white wine**
- **1½ lb. fillet of sole**
- **Bouquet of herbs**
- **½ cup mushrooms**
- **Lemon juice**
- **2/3 cup butter**
- **Salt and pepper**
- **1½ tablespoons flour**
- **¼ cup milk**
- **2 tablespoons cream**
- **2 egg yolks**
- **2 tablespoons tarragon vinegar**
- **Cayenne pepper**

Stock: Put the fish bones in a pan with the whole peppercorns, garlic and onion. Add the water and wine and bring slowly to a boil. Simmer for half an hour and strain before using.
Sole: Wash and dry the fillets. Arrange on a well-buttered, fireproof dish and add bouquet of herbs. Pour on the fish stock and poach in a moderate oven for 15 minutes.
Mushrooms: Wash in cold water and lemon juice. Slice and add to two tablespoons melted butter, salt and pepper. Cover the pan with waxed paper and lid. Cook gently for 5 minutes, stirring occasionally.
White wine sauce: Melt in pan two tablespoons butter. Remove from heat and add the flour. Season and stir until smooth. Pour in ¾ cup of liquid from the sole. Thicken over the fire and add the milk. Stir until the sauce comes to a boil and add one tablespoon cream.
Hollandaise sauce: Place the egg yolks in a bowl, add one tablespoon cream, the tarragon vinegar, salt and cayenne pepper. Put the bowl in a small pan surrounded by water and beat well over a slow fire until it just begins to thicken, then add the butter, bit by bit, and a drop of lemon juice.

Arrange the fillets on a serving dish. Coat carefully with the white wine sauce. Scatter the mushrooms on top. Cover the mushrooms with the Hollandaise sauce and glaze under the grill.

SOLE DUGLÉRÉ Serves 2

- **1 large sole or 2 small soles**
- **1 medium onion, chopped**
- **3 tomatoes, peeled, seeded and cut in small pieces**
- **Parsley**
- **Juice of ½ lemon**
- **½ cup white wine**
- **2 tablespoons butter**
- **Salt and pepper**
- **1½ tablespoons butter**
- **1 tablespoon flour**

Place the sole in a buttered baking dish and surround it with the onion, tomatoes and parsley. Add salt and pepper to taste and pour the wine over the fish. Poach (do not boil) the fish under a cover of waxed paper or foil, in a low oven, for about 15 to 20 minutes, then remove. Set the sole aside on a warm plate.

On top of the stove, reduce the cooking juices, adding the butter worked with the flour into a *beurre manier.* Incorporate this into the sauce in small pellets. At this point the addition of ½ cup of fish stock improves flavor and consistency, but if none is available add the juice of ½ lemon. When the sauce has reduced sufficiently, cover the sole with it and serve.

CHICKEN VALLÉE D'AUGE Serves 5

The Auge Valley in Normandy is particularly noted for the quality of its food. It is, among other things, dairy country, within whose borders are made two of the most famous cheeses of France – Camembert and Pont-l'Eveque. Normandy is also apple cider and apple brandy country. This accounts for the Calvados.

- **5 chicken breasts**
- **¼ lb. butter**
- **1½ lb. button mushrooms**
- **½ cup white wine**
- **¼ cup Calvados (apple brandy) – you can used apple-jack or Cognac if you can't get Calvados**
- **4 tablespoons heavy cream**

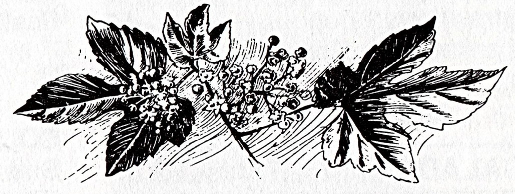
Melt three tablespoons of the butter in a casserole. When it foams, put in the chicken, seasoned to taste with salt and freshly-ground black pepper. Cook over a low flame to prevent them from taking on color, turning the slices when they are half cooked. The cooking time will depend on the thickness of the slices, but 10 minutes on each side should be about right.

When they are well done, remove them from the casserole and lay them on a heated serving platter, covering this with another hot plate. Keep warm.

In the same casserole melt another 1¼ tablespoons of butter. Put in the mushrooms, which have been peeled, washed and cut into thin slices. Season to taste with salt and pepper. Cook over a high flame until the liquid has evaporated, then pour in the Calvados quickly. Do not light it. The white wine goes in next. Continue cooking until half the mixture has boiled off. Now lower the flame to medium, stir in the cream and continue stirring until the sauce has thickened. Take off the fire and stir in 2 tablespoons of butter, cut into small pieces, bit by bit. Remove the mushrooms and put them with the chicken on the serving platter. Strain the sauce through a fine sieve, add seasoning if necessary, pour over the chicken and mushrooms and serve.

VEAL CHOPS IN CHANTERELLE SAUCE Serves 4

- **4 veal rib chops**
- **Flour**
- **Salt and pepper to taste**
- **2 tablespoons olive oil**
- **4 shallots, minced**
- **12 oz. dry white wine**
- **12 oz. heavy cream**
- **1 tablespoon sweet butter**
- **1 14-oz. can chanterelles**



Sprinkle salt and pepper on chops; dust with flour. Saute chops in olive oil until brown on both sides. Place pan in oven at 350 degrees for 8 minutes.

In a saucepan, bring shallots, chanterelles and wine to a boil and reduce liquid by two thirds. Add cream and reduce sauce by one third over medium heat. Remove chops from oven and drain off grease.

Place chops on a serving platter. Deglaze pan with sauce; swirl in one tablespoon of sweet butter and pour sauce over the chops.

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